

THE NATIONAL PROVISIONER

Leading Publication in the Meat Packing and Allied Industries Since 1891

EASTER HAM

with FLAVOR

to SAVOR!



Fearn cures give Easter ham, and all other processed meats and meat products, tongue-tingling goodness, sparkling appearance and come-again flavor appeal.

Fearn regular cures give consistent, uniformly fine results under rapid production schedules. They develop fine color and mild, delicious, full flavor at minimum cost. Fearn complete cures give equally outstanding curing results, but give extra richness and fullness of flavor because of their added Fearn Protein Flavor Building ingredients. For sausage, loaves and other specialties there are special Fearn cures that produce outstanding results and yields. All Fearn cures give real boosts to sales and profits.



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laboratories, inc.
FRANKLIN PARK, ILLINOIS

fearn's
protein flavor builders are business builders

The Buffalo Smokemaster is

FULLY AUTOMATIC

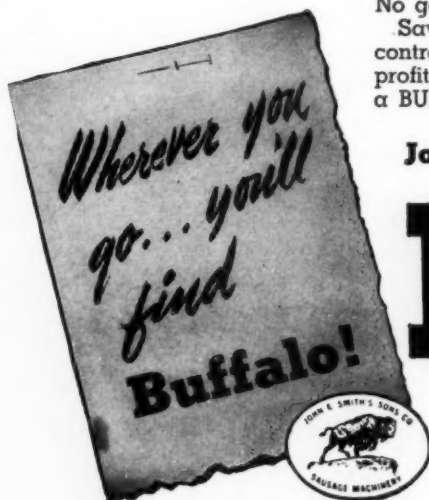
with Filtered Smoke



BUFFALO Smokemasters save in smoking time, improve the color, flavor and quality of the finished product, and cut the consumption of sawdust by as much as 70%. Fully automatic, the BUFFALO Smokemaster gives complete control over smoke conditions. It holds six to eight hours supply of dampened sawdust. The BUFFALO Smokemaster is equally well adapted to air-conditioned or stationary smokerrooms. The fire hazard is reduced in every type of smokehouse. The smoke is drawn through pipes equipped with dampers, to the ducts of the air conditioning systems of each of the smokerrooms served. No gas or other fuel is required to generate smoke.

Savings in sawdust and fuel, automatic operation and complete control over smoke requirements, make the Smokemaster a most profitable investment. Write for a list of prominent users and let a BUFFALO representative show you how easy it is to install.

John E. Smith's Sons Co. 50 Broadway, Buffalo 3, N.Y.



Buffalo

QUALITY SAUSAGE MAKING MACHINES

OTHER GRIFFITH PRODUCTS THAT WILL HELP CUT SPOILAGE LOSS

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Quick-acting Erado kills bacteria, yeast, and mold. Disinfects and deodorizes in one operation. Easy to use as scrub or spray. Non-poisonous, leaves no odor, won't corrode metal. Costs less than a dime a day.

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You Don't Need "The Luck of the Irish"
... To Reduce Spoilage Loss

Use

GRIFFITH'S *Purified** CEREALS

And you'll have the latest scientific control developed to cut spoilage loss

• Leading meat authorities recommend the use of sterilized cereal binders in place of ordinary flours—to minimize profit-reducing loaf and sausage spoilage losses. And Griffith meets the need with special "purified"* cereals:

GPF (Corn) . . . Fine Golden Cereal
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Griffith's Purified* Cereals are top-quality binders—as fine as money can buy. And, of course, they comply with the standards of Q. M. C. Technical Bulletin No. 1, and the N. C. A. In addition, they have been scientifically processed to eliminate contaminating micro-organisms—thus reducing the risk of "inside" spoilage. *(Covered by U. S. Sterilization Patent Numbers 2107697, 2189947, and 2189949.)

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LABORATORIES

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Best Buy Boss



If you are considering the formation of a new rendering plant or department, or if you are embarking on a program of modernization in your present quarters, you will find it to your distinct advantage to investigate the

NEW BOSS CRACKLING PRESS

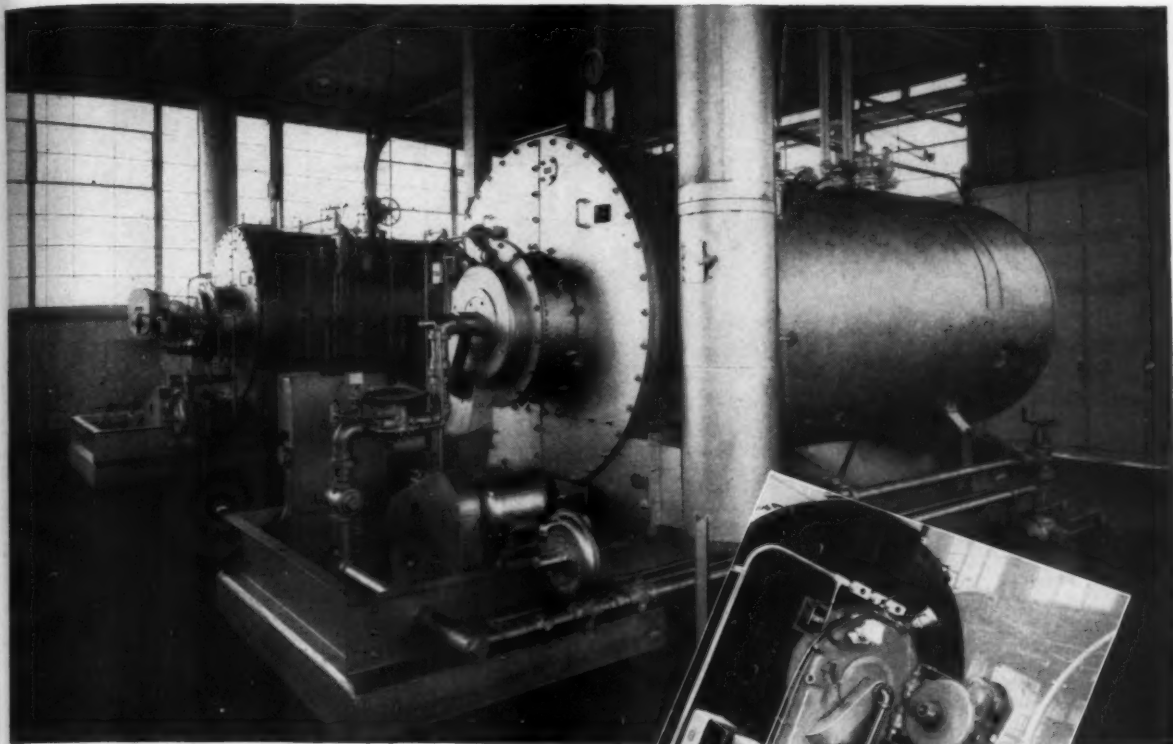
In this newly designed press we feel that we have made a noteworthy contribution to the rendering industry. Virtually all of the standard shortcomings of conventional crackling presses have been overcome. New basket supports permit complete elimination of all obstructions to the free flow of grease.

Quick and easy loading has been achieved, pressure has been distributed and the over-all height has been reduced through the unique design of the press head alone. You owe it to yourself to know what BOSS has accomplished in this new design. Send us your inquiry.

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CINCINNATI 16, OHIO

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in Steam Generators Expressly Adapted to the Fuel in your Area



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Get Guaranteed 80% Efficiency with either Fuel with a Cleaver-Brooks Steam Generator

I NSTALL a steam generator equipped to burn the available fuel in your area—either oil or gas. Cleaver-Brooks offers all three: (1) Oil-fired models, (2) gas-fired models, and (3) models equipped with a combination burner which permits alternate use of gas or oil, providing for a quick change-over from one fuel to the other. Equally important—you get Cleaver-Brooks' guarantee of at least 80% efficiency from full load down to 30% of rating—with either gas or oil as fuel.

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CLEAVER-BROOKS COMPANY

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WRITE on your business letterhead for free Steam Cost-Calculator—a ready-reference slide rule showing comparative steam cost when using oil, gas or coal as fuel.

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STEAM GENERATORS

HAVE SERVED INDUSTRY FOR MORE THAN FIFTEEN YEARS

So you think HE'S fast!

Just because a guy can run 100 yards in less than 10 seconds, you compare him to a flash of lightning. Listen a brief minute, while we tell you about a salt that's fast . . . and the reason why it's important to you.

In salting butter, salt must dissolve with lightning speed. If the butter is on the soft side, butter salt must dissolve so quickly that overworking is avoided. Otherwise, the



butter may become mottled or marbled, lose its moisture, become leaky. Yet, if the salt is not properly dissolved, the butter may be gritty. So we ask you to remember that Diamond Crystal Butter Salt dissolves completely in water at 65° F. at an average rate of 9.2 seconds.



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Need Help? Write For It!

If salt solubility enters into your processing, write to our Technical Director. He'll gladly recommend the correct grade and grain of Diamond Crystal Salt for best results. Diamond Crystal, Dept. I-15, St. Clair, Michigan.

DIAMOND CRYSTAL
Alberger
PROCESS SALT

THE NATIONAL PROVISIONER

Volume 118

MARCH 13, 1948

Number 11

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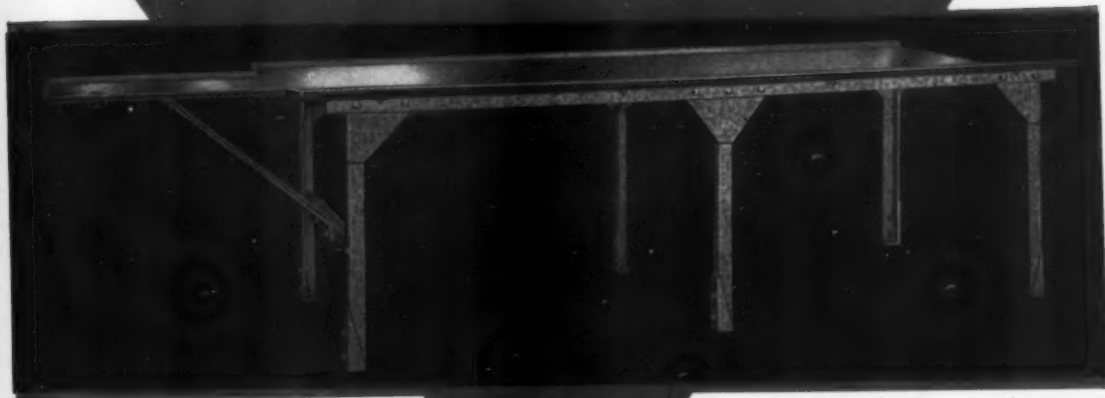
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Here is a Sausage Stuffing Table of improved design that is rapidly becoming standard equipment in many sausage making plants today.

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This Sanitary and Durable table should be an asset to your sausage department. Write for full particulars today.

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R Just what the
Driver Ordered

No wonder these men are smiling . . . they're enjoying their first trip in one of the new GMCs . . . *Just What the Driver Ordered* in restful riding and easier driving.

They stretch out in all-steel cabs that are longer and wider. They relax in an adjustable seat with thick padding and nearly twice the number of prewar springs. They can see better in every direction, thanks to larger windshield and windows. They are refreshed by a revolutionary new circulating fresh air ventilation system.

From rugged radiator grille to heavy truck-built rear axles . . . cab, engine and chassis . . . new light-medium duty GMCs are packed full of extra value features.

GMC TRUCK & COACH DIVISION • GENERAL MOTORS CORPORATION



Help America Produce
for Peace . . . Turn In
Your Old Scrap
Iron and Steel

THE TRUCK
OF VALUE



GASOLINE • DIESEL



New cabs have added head and leg room, 22 per cent more visibility, wide three passenger seats with 73 individually wrapped springs.



There's a unique built-in ventilation system that permits all-weather fresh air circulation . . . provides for fresh air heating if desired.



THE

DORSEY

Z*RO TRANSPORT

Constantly Controlled "In-Transit" Transportation

To keep pace with demands for improved transportation of Dairy Products and other Perishables, Dorsey designed and engineered the Z*RO Transport . . . to provide safe, economical and efficient handling at any temperature between 0° F. and +50° F.



CONSTANT TEMPERATURE ENDS SPOILAGE

Constant, controlled temperature, a barrier against contamination and spoilage, is maintained irrespective of time, distance or outside weather conditions by automatic controls . . . one setting and the independent, new Dorsey condensing unit operates throughout the trip with no further adjustment. Lightweight . . . Dependable . . . Versatile the Dorsey Z*RO Transport comes to you ready for the road.

DEPENDABLE OVER THE TOUGHEST ROUTES

The Dorsey "IC" is built light and built right for maximum, dependable service. Six inches of fiberglass insulation in the floor and sidewalls and seven inches in the roof, completely sealed in for ease in washing and cleaning. Standard equipment is 1½ H.P. condensing unit and Hold-Over plates with 2 H.P. condensing unit optional.

See Your Nearby Dorsey Dealer

DORSEY

DORSEY TRAILERS

INCORPORATED

SELMA, ALABAMA, U. S. A.



JUST TURN A VALVE
to "PASS the SALT"
ANYWHERE IN YOUR PLANT

Put an end to **SALT HANDLING** with
The LIXATE PROCESS for making brine

Weigh these production savings:

- Eliminates shoveling salt from storage
- Ends hauling salt around the plant
- Saves time wasted in making brine
- Stops waste of salt by spilling
- Assures accurate salt measurement

ECONOMICAL LIXATE BRINE made from Sterling Rock Salt has brought users savings as high as 20%. Completely automatic, the Lixator can be placed right at salt delivery or storage point. It supplies 100% saturated, free-flowing, crystal-clear brine by common steel piping to as many points in your plant as you wish... over any distance... by gravity flow or conventional pump and piping equipment. You simply turn a valve for pure, self-filtered brine that meets the most exacting chemical and bacterial standards for every salt need. It will pay you to investigate the Lixate Process for your plant.

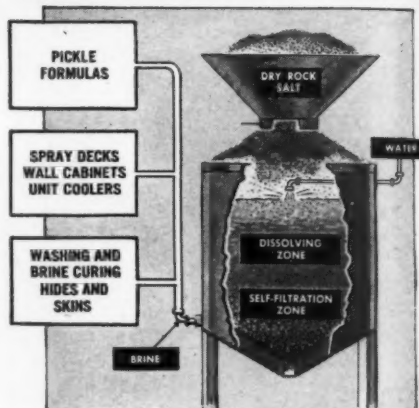


Completely flexible, a Lixate installation can be made to supply any needed brine requirement. No costly investment is required. The Lixator pays for itself out of savings. See how others have saved—write now for your copy of "The Lixate Process for Making Brine."

INTERNATIONAL SALT CO., INC., Dept. NP-3, Scranton, Pa.

Name.....
Firm.....
Street.....
City..... State.....

HOW THE LIXATOR WORKS



In the upper zone—Flowing through a bed of rock salt which is continuously replenished by gravity feed, water dissolves salt to form 100% saturated brine. In the lower zone—Through use of the self-filtration principle originated by International, the saturated brine is thoroughly filtered through a bed of undissolved rock salt. The rock salt itself filters the brine. Nothing else is needed.

WHAT THE LIXATOR PROVIDES

- ✓ Chemical and bacterial purity to meet the most exacting standards for brine
- ✓ Unvarying salt content of 2.65 pounds per gallon of brine
- ✓ Crystal-clear brine
- ✓ Continuous supply of brine
- ✓ Automatic salt and water feed to Lixator
- ✓ Inexpensive, rapid distribution of brine to points of use by pump and piping

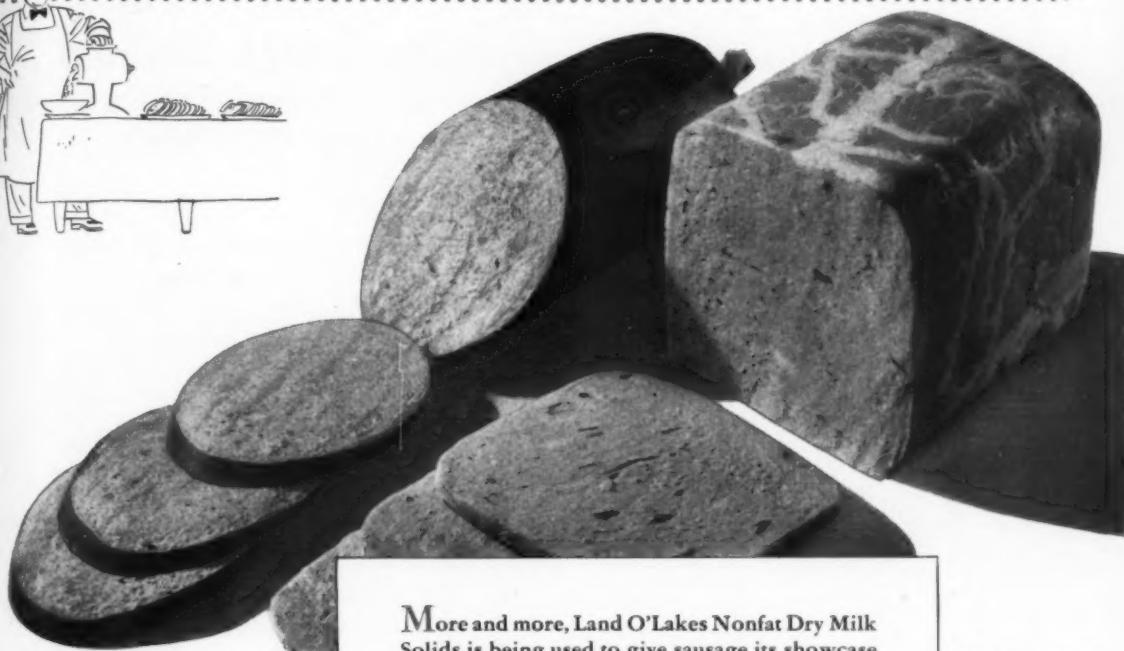
The **LIXATE** *Process*
Reg. U. S. Pat. Off.

for making brine

INTERNATIONAL SALT COMPANY, INC.
Scranton, Pa.

SAUSAGE...MORE APPETIZING, BETTER SELLING

Made with Land O' Lakes Nonfat Dry Milk Solids



Why Better Sausage Makers Choose LAND O' LAKES

1. Every shipment is the same uniform high quality.
2. Year-round continuous supply available everywhere—quickly.
3. Economical to buy, to store, to use. Requires no refrigeration.



More and more, Land O'Lakes Nonfat Dry Milk Solids is being used to give sausage its showcase "good looks"! Smooth and firm, easy slicing texture and good color tempt customers. Delicious flavor keeps them coming back for more. Yes, Land O'Lakes Nonfat Dry Milk Solids promotes all these desirable characteristics, plus better binding, increased absorption, and higher nutritional value.

Land O'Lakes Nonfat Dry Milk Solids is a decided sausage *improver*—not a filler or substitute. Its incorporation in a wide variety of sausage is very simple. No formula changes are necessary.

Nonfat Dry Milk Solids • Dry Whole Milk
Dry Buttermilk Solids

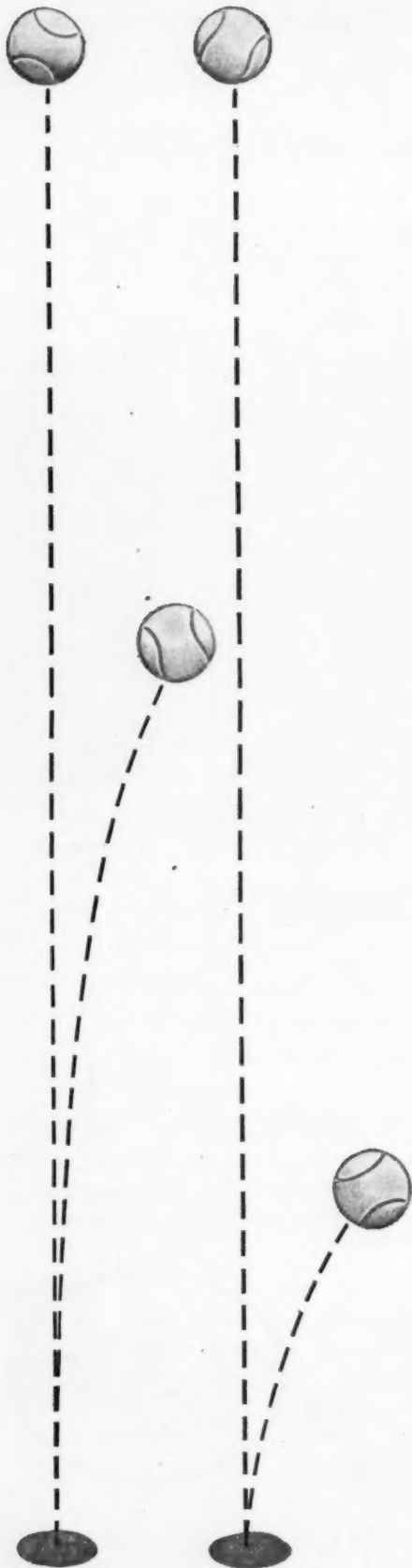


Quality Leadership in Dry Milk Solids

LAND O' LAKES
CREAMERIES, INC.



Minneapolis 13, Minnesota. "Land O'Lakes" and the Indian girl are registered trade marks of Land O'Lakes Creameries, Inc.



Getting "more bounce" in your business

Some 15 years ago a simple packaging trick put more bounce into tennis balls.

The trick—putting them in a key-opening can under pressure—pleased everybody.

Inventories could be built up in slack seasons without fear that the tennis balls would go stale.

Shelf and window displays could be made in sporting goods stores easily.

Players had tennis balls with more bounce . . . any time . . . any place.

Perhaps similar expert packaging advice on the part of American Can Company will get "more bounce" into your product.

Canco know-how in devising new and better packaging methods has paid off in extra profits for others for 47 years. Maybe it can do the same for you.

AMERICAN CAN COMPANY



New York • Chicago • San Francisco

Read these 4 Features of INTERNATIONAL Trucks



Four important features have earned for International Trucks their wide acceptance in the provision field.

First, is the quality of the trucks themselves—solid, rugged quality that pays off in long, trouble-free service and low operating cost.

Second, is the completeness of the International Line—a gross weight rating range of 4,400 to 90,000 pounds.

Third, is the expert *specialization* of Internationals to their jobs.

And fourth is the quick availability of thorough, economical maintenance service from International Dealers and Branches.

For Internationals, for your jobs, see your Dealer or Branch.

Motor Truck Division
INTERNATIONAL HARVESTER COMPANY • Chicago



Tune in James Melton on "Harvest of Stars." NBC Sundays



INTERNATIONAL Trucks

ROBERT GAIR ANNOUNCEMENT

About April 1, 1948, our new Kraft Liner Board Mill will come into production at Port Wentworth, Ga. This high speed modern Mill will supply the tonnage of Liner Board for fabrication into Corrugated Shipping Containers by the Nine Gair Box Plants located at

N. TONAWANDA, N. Y.

PORTLAND, CONN.

SYRACUSE, N. Y.

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ROBERT GAIR COMPANY, INC.

NEW YORK • TORONTO



FOLDING CARTONS • SHIPPING CONTAINERS • PAPERBOARD

Carrier makes refrigeration history

CUSTOMIZED* **COMPRESSORS**

***Custom-tailored to meet the exact requirements of the job!**

1

You get exactly the right
COMPRESSOR to fit your
needs—5 to 100 hp.

2

You get a special
universal-type **STEEL BASE**
—if you need it.

3

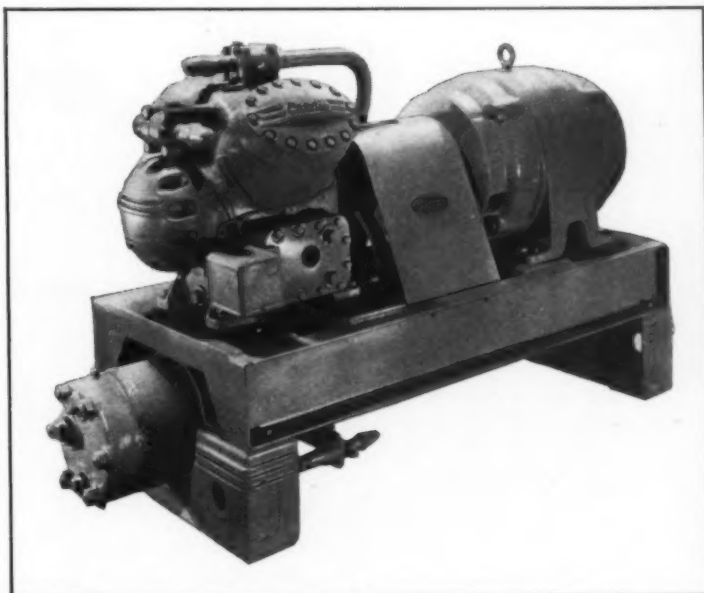
You get a **MOTOR** of exactly
the right horsepower—any
make, any speed, any voltage.

4

You get a **COUPLING** for
direct drive or **FLYWHEEL**
for V-belt drive—
whichever you prefer.

5

You get a medium or low
temperature **CONDENSER**—
whichever fits your needs.



• You assemble the selected units right on the job — no troublesome handling of heavy, bulky assemblies. You get any one of 1000 different combinations — the perfect refrigeration for your requirements. You pay for only the capacity you actually need—and keep on saving through low operating costs.

• Besides the economy of "custom tailoring," these Customized Compressors give you the many exclusive features that make Carrier refrigeration your best buy — automatic load-free starting . . . built-in capacity control . . . vapor-cushioned valves . . . precision-type removable bearings . . . magnetic oil-drain plugs. Write now for free copy of Catalog 5FH1 — "5 to 100 Horsepower Refrigerating Compressors and Condensers." Carrier Corporation, Syracuse, New York.

Carrier

AIR CONDITIONING • REFRIGERATION • INDUSTRIAL HEATING



Naturally, sausages stay fresh and juicy in

Armour Natural Casings

Armour Natural Casings are excellent protectors of freshness. They keep sausages juicy and tender . . . safeguard flavor . . . assure the attractive appearance and fine eating that bring customers back.

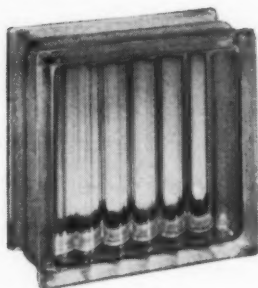


Use these fine natural casings to give sausages:

<i>Appetizing Appearance</i>	<i>Inviting Tenderness</i>
<i>Finest Smoked Flavor</i>	
<i>Protected Freshness</i>	<i>Utmost Uniformity</i>

ARMOUR
AND COMPANY

Why PC Glass Blocks are the mark of a modern building



- PC Glass Blocks are not only smart and modern in appearance—they are also extremely modern in functional versatility, in the many ways in which they help to improve industrial operating conditions.

Panels of PC Glass Blocks admit plenty of clear daylight without color change. The line includes patterns that serve all lighting functions, including directing daylight to areas where it is needed. The insulating value of PC Glass Blocks eases the load on air-conditioning equipment in summer, saves fuel costs in winter.

Easily cleaned and rarely needing repairs or maintenance, PC Glass Blocks also effect a sharp drop in maintenance costs. All of which adds up to important savings.

Whether you are considering new construction or remodeling projects, be sure you have the latest information on PC Glass Blocks. Send the coupon for our new booklet today. Pittsburgh Corning Corporation also makes PC Foamglas Insulation.



Architect, Hugh Nelson. Photo, Courtesy of Continental Rubber Works.

GLASS BLOCKS

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by W. P. Fuller & Co. on the Pacific Coast and by Hobbs Glass Ltd. in Canada

FOR ADDITIONAL INFORMATION SEE OUR INSERTS IN SWEET'S CATALOGS.

Pittsburgh Corning Corporation
Room 624-S, 632 Duquesne Way
Pittsburgh 22, Pa.

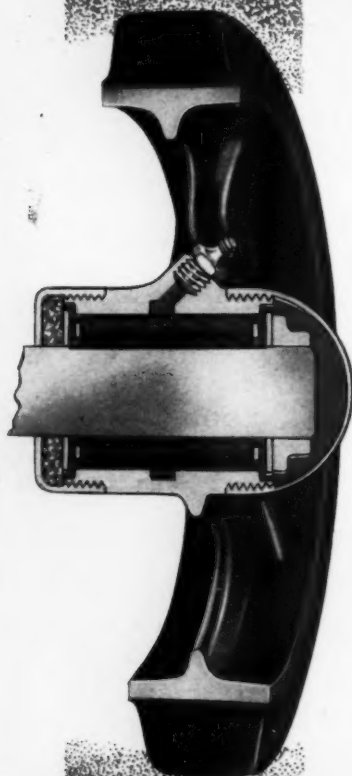
Please send along my free copy of your booklet on the use of PC Glass Blocks in Industrial Buildings. It is understood that I incur no obligation.

Name _____

Address _____

City _____ State _____

Why *GLOBE* trucks last longer—give better service—push easier!



Simple construction, easy replacement of parts, with silent, long lasting service were all engineered into these new Globe Truck Wheels. The "S" shaped spoke wheel is now standard—it has been tested and designed for tensile strength, impact strength, creep resistance and stress concentration, and made of a high grade tough material to withstand shock and rough treatment.

THE NEW WATERPROOF HUB CAP AND SEALED ROLLER BEARING ADD LONG LIFE TO GLOBE TRUCK WHEELS

Shown at left is a cut away view showing the interior construction of Globe Roller Bearing Wheels. See where the lubricant goes in—the waterproof hub cap prevents it getting out and protects bearings against grit and moisture. The whole bearing is thus encased in lubricant. All Globe Load Wheels, from now on, when furnished with roller bearings, will have these replaceable outer bearing sleeves and waterproof hub caps.

Pictured right is the Globe molded-on rubber tired wheel, possessing a hardness suitable for protection of floors, resistance to wear and sufficiently resilient to relieve operator fatigue when pushing loads over uneven and rough floors.

Remember, a Globe Wheel is more economical too, because you need replace **ONLY** the part that is worn. See the new Globe Catalog for full details on the new Globe Industrial Wheels, Casters and Truck School Parts.



*We will look forward to seeing you in our
HOSPITALITY MEETING*

NIMPA CONVENTION
Palmer House, Chicago
March 29, 30, 31

33 Years Serving the Meat Packing Industry With Expertly Designed Equipment

The **GLOBE** *Company*

4000 SO. PRINCETON AVE.
CHICAGO 9, ILLINOIS

Attempts to Avert Walkout March 16 Still Unsuccessful

THE threatened strike of CIO packinghouse employees appeared to be a virtual certainty this weekend as last-minute conferences between union and packer representatives and government conciliation service officials failed to produce a satisfactory settlement. The walkout is scheduled for midnight, March 15, and will affect about 100,000 workers in more than 100 key industry plants.

Ralph Helstein, head of the United Packinghouse Workers of America, set the strike date late last week after the major packing companies had turned down the union's demand for a 19c an hour wage increase. The packers have offered the same 9c boost which was granted recently to the AFL and an independent union, but this was refused by the CIO officers as "pitifully inadequate."

Helstein revealed that the union's strike strategy committee has been summoned to Chicago to help plan the walkout and said union representatives had talked to Chicago's Mayor Kennelly to settle legal points concerning strikers in that city. The union contended that a city ordinance prohibits sleeping in packinghouses and asked the Mayor to enforce this rule and to see that police did not interfere with picketing of individual plants within the stockyards area.

Kennelly told union heads that a third request—that workers not be taken to packing plants on the stockyards branch of the elevated if the strike is called—would have to be settled with the Chicago Transit Authority. The Mayor, it was reported, also agreed to confer with the disputants in an attempt to delay the work stoppage but a definite meeting has not yet been scheduled.

Major J. P. Holmes, assistant director of the Chicago branch of the mediation and conciliation service, told THE NATIONAL PROVISIONER that further meetings with the packers and union will be held right up to the strike deadline "if there is any possibility a settlement might be reached." Major Holmes refused to comment on the outcome of two earlier meetings with Swift & Company this week and one with Armour and Company.

He and James J. Spillane, director of the Chicago mediation group, have been sitting in on meetings called after the strike date was set in an effort to find some basis for resolving the dispute.

(Continued on page 27.)

Forum Sessions, Idea Contest and Record Size Exhibit are NIMPA Meeting Features

PACKERS and sausage manufacturers who attend the annual meeting of the National Independent Meat Packers Association at the Palmer House, Chicago, March 29 to 31, will be direct participants in convention program activity this year at the several "forum" sessions which have been

more interesting and beneficial to members than a series of speeches on highly specialized subjects. Packers and processors will be able to bring their own particular problems up for discussion, they state, and the exchange of ideas will prove valuable to all.

Harold Scherer of the Allbright-Nell Co., Chicago, and chairman of the convention exposition committee, has announced that advance registration for exhibit booths already is well above the total number used at any previous packer meeting. To date, approximately 60 supplier firms have contracted for a record number of 88 booths, he reports, and the total by meeting time will probably exceed 95. In addition, early reports indicate there will be 55 to 65 hospitality suites for the convenience and entertainment of conventioners.

Present outline for the convention program, which will be greatly amplified in THE NATIONAL PROVISIONER pre-convention issue of March 20, is as follows:

Opening day, Monday, March 29, will be devoted to registration of members and divisional meetings for the purpose of electing officers for the coming year. All of these meetings will be held in the morning and early afternoon in special rooms on the third floor of the hotel according to the following schedule: Central and Eastern divisions at 10 a.m.; Midwestern and Northwestern, 11 a.m.; Southern and Western at 2 p.m. The Southwestern division meeting has already been held. The exhibit hall will be open throughout the day.

The board of directors will meet early Tuesday morning, March 30, and at 10 a.m. the first general session will be called to order to hear reports of the president, general counsel and various announcement. Following this, the first forum discussion on human relations, moderated by A. L. Versen, executive secretary, St. Louis Local Meat Packer Association, will begin.

On Tuesday afternoon, forum talks on the Marshall aid plan and its effects on the packing industry, packinghouse costs and controls and modern trends in sausage manufacture are scheduled. The board of directors will meet in the evening to select national officers.

The schedule of Wednesday, March 31, calls for discussion of lard problems, small packer hide handling, inedible rendering problems, taxation, gland conservation methods for small packers and a review of profitable



A. B. MAURER
Chairman



W. MUELLER
President

planned for discussion of various topics of current importance to the industry.

NIMPA conventioners, moreover, will have the opportunity of seeing the largest exhibit of packinghouse equipment and supplies ever assembled, according to the officials in charge.

And, as an added incentive for active participation at the meeting, all regular and associate members are invited to compete for some \$200 in prizes to be awarded for the best money-saving ideas developed at individual plants and submitted to a panel of judges for consideration at a special forum session. The novel contest is designed to bring out meritorious ideas relating to any phase of packinghouse operation for the consideration of all members. Details of the contest are described in later paragraphs.

On the agenda for the three day convention, according to a program outline released this week by C. B. Heinemann, executive vice president of NIMPA, are group discussions on industry problems ranging from lard handling and inedible rendering methods to human relations, taxation and the effects of the Marshall aid plan. Each forum will be moderated by an expert on the subject and discussion will be led by a panel of packers.

Directors of the association believe that a program consisting mainly of this type of general group discussion, guided by an official well versed in the field and open to questions from the floor, will be

projects developed by NIMPA members and entered in the contest mentioned earlier. Officials report that, in the event any lag occurs, the chairman has several live topics for discussion.

Procedure for considering entries and awarding prizes in the money-saving idea contest is as follows: four judges will be appointed by the NIMPA president and will consider entries by number only, with the names of the contestants unknown to them. Each entry will be assigned a number which will appear on the form describing the idea and also on a stub which will be detached and held in secrecy until the decision is announced.

Then the stubs of the prize winners will be affixed to the entry sheet and the winners called up to receive their prizes, ranging up to \$100 for first place. Prizes will be awarded only to those who are present during the afternoon of Wednesday, March 31, when the idea forum will be held. Entries covered by patents or patent applications will be ruled ineligible. The association will claim no rights to the ideas, and they will remain the property of the contestant.

The entry forms have been distributed to all association members and they are urged to submit as many individual entries as they wish. Unless objected to by the contestant, ideas described may be adopted by all members.

Those planning to attend the meeting are also invited to bring their wives as a full program of entertainment has been planned for their pleasure under direction of a special committee headed by Mrs. Earl L. Thompson.

Packers as Recipients of Subsidies Must Keep Price Control Records

Meat packers, as recipients of subsidies during the period of meat price control, must retain the records they were required to keep under the Emergency Price Control Act, according to a recent Department of Commerce ruling which relaxed record keeping requirements for most business firms. In Amendment 3 to Supplemental Order 189, effective February 27, all persons except those falling into three categories are permitted to destroy records required by the Emergency Price Control Act. Those required to retain records are:

(1) Parties to pending actions; (2) Recipients or claimants of subsidy, premium or other payments from the government, such as meat slaughterers and processors of certain agricultural commodities, and (3) Sellers of commodities or services to the government under adjustable premium schedules.

The Departments of Commerce and Agriculture and the Reconstruction Finance Corporation concurred in the relaxation of the order-keeping rule (originally three years after decontrol) and it was approved by the Department of Justice.

INVENTORY CREDIT FOR CONTROL-FREE KILL OF JULY AND AUGUST, 1946

Washington reports indicate that the Reconstruction Finance Corporation has reversed its position on inventory recapture subsidies to the extent that it has allowed the Wm. Schluderg-T. J. Kurlde Co. of Baltimore credit for the part of its inventory obtained from non-subsidized slaughter during July and August, 1946, provided the company can supply positive identification of the items on which claim is made.

Under the ruling in the EssKay case, the company will have to demonstrate that the processed or fresh meat on which credit is claimed was actually in inventory on September 1, 1946, resulting from July and August, 1946 slaughter, and was a part of the firm's stocks when OPA controls were ended on October 14, 1946. For example, the company must produce warehouse receipts listing cases of canned goods by identification numbers.

This is the first relaxation of the RFC stand that all inventory must be reported regardless of whether or not subsidy had been paid on the slaughter from which it was derived.

Proposals to Transfer Inspection Expense to USDA Require Support

Bills under which the government would resume payment of the cost of federal inspection (HR 5675 and S 2256) are likely to remain in the House and Senate agricultural committees to which they have been referred unless producer, labor and meat industry supporters arouse enough interest in them to bring about Congressional action, according to reports from Washington.

The bills were introduced by Representative George W. Gillie of Indiana and Senator James P. Kem of Missouri.

Last week Romey Short, vice president of the American Farm Bureau Federation, testified before the House ways and means committee that federal meat inspection funds should be restored to the U. S. Department of Agriculture. The American Federation of Labor is also supporting restoration of funds.

Expression of views by packers to their Congressmen is believed to be especially necessary since there appears to be little interest in the proposal within Congress itself and some disinclination to reopen the subject in an election year.

GRADING REGULATIONS

Secretary of Agriculture Clinton P. Anderson last week approved revised regulations dealing with administrative procedure, definitions, fees, etc., in connection with the grading and certification of meats, prepared meats and meat food products. The changes do not affect grade standards.

Officials Optimistic Over Hoof-Mouth Progress, But See Danger to U. S. Herds

Better cooperation from Mexican army units patrolling the quarantine lines and the elimination of an extreme northern boundary salient in the diseased area were given this week as the basis for increased optimism over keeping the foot and mouth plague from spreading to the United States. Veterinary officials in charge of the program admit, however, the disease could strike American herds at any moment.

Dr. L. R. Noyes, assistant co-director of the joint U. S.-Mexican commission on the disease, stated at Mexico City that prospects for its control appear brighter now than they did 60 days ago, but warned that the danger point will come after the quarantine line has been pushed as far southward as possible and becomes stationary. Then workers will be likely to relax and patrol vigilance will suffer, giving the plague a chance to slip past the barriers.

A shift in the Mexican political situation could also hamper efforts to hold the quarantine line, currently about 300 miles from the U. S. border at its nearest point, commission officials point out. The American members are certain that if this country ever withdraws from the fight the Mexican government will cease patrolling the line and allow the disease to spread at will.

This probably means the American government will be forced to keep a permanent crew south of the border in order to enforce the quarantine, as it appears virtually certain that the disease cannot be eliminated under the present program.

Noyes and other commission officials have declared it is absolutely impossible to resume the slaughtering campaign halted some time ago at the insistence of the Mexican government. It is impossible economically, they say, because there are about 20,000,000 animals in the infected areas which would have to be killed. This is equivalent to slaughtering all animals in five of the Corn Belt states, Noyes commented, and Mexico could not stand the economic loss.

At present, Mexican and American veterinarians of the commission are inspecting areas south of the quarantine line and if their investigations fail to show the presence of the disease, all animals are vaccinated and the line pushed southward and away from the American border.

COLOR STANDARDS SHORTAGE

"Lovibond Color Standards—Crisis or Challenge?" by J. T. R. Andrews is a featured article in the news section of the *Journal of the American Oil Chemists' Society* for March, reporting on the shortage of such glasses and the attempt of the oil color committee of the society to develop a photocell method of reading color.

OIL FIRING RECOMMENDED FOR SMALLER PLANTS

By CHARLES W. SCHAFFER

Combustion Engineer, Socony-Vacuum Oil Co.

WHILE it may seem imprudent to advise the selection of oil firing equipment during the current shortage of fuel oil, the information in this article is presented to help meat processors who plan to install oil firing at some future date. The shortage of fuel oil is a temporary condition. On the other hand, the advantages gained through oil firing, particularly by the smaller meat processing plant, will continue to accrue indefinitely.



SCHAFFER

Within the metropolitan area of Chicago oil consumption has increased an estimated 100,000,000 gals. during the current year over last year's level. This is a testimonial to the efficiency of oil heating.

Oil firing is particularly recommended for smaller plants—those whose steam requirements are around 65 h.p.—as at this production level the operation of an oil-fired boiler can be the part time function of a plant maintenance man. Such an employee can not only watch the firing but he can also clean and inspect the boiler periodically in addition to his other duties.

Certain Precautions Advised

In selecting equipment for oil firing the meat processor should take certain precautions. First is the selection of an equipment dealer who will be able to give prompt and consistent service. Oil firing equipment, like all machinery, wears and in time requires service and replacement. The dealer selected should be able to make repairs and supply parts promptly. It has been my experience that it is better to be sure of the dealer's ability to deliver than to be sorry afterward.

For the smaller boilers with rates up to 65 h.p. the rotary horizontal burner is most suitable. Fuel oil for these boilers has a viscosity of 300 or under and does not require pre-heating.

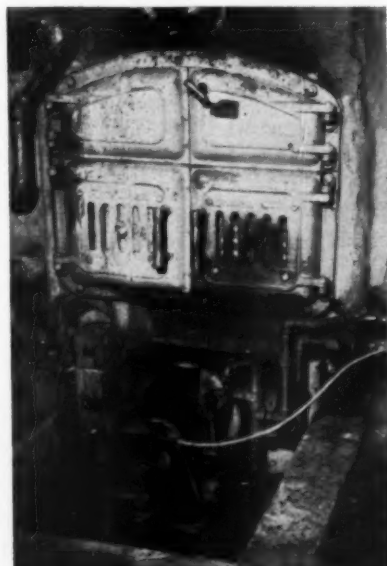
The oil burner is installed on the front of the fire box with a refractory installed on the inside of box, built to the proper size for the number of gallons of oil to be burned and to give good combustion. If these refractories are too thin they will melt down whereas if they are too thick they will fail to heat up sufficiently for proper combustion.

The oil burner will require the installation

of a fuel storage system. For fire protection the fuel tank must be buried underground or encased in a brick wall with a sand covering. The storage tank will need fill and vent lines. A fill line for tank wagon delivery is 2 in. while the vent line will depend upon the size of the storage tank. No matter what its capacity, any storage tank should have a manhole for cleaning and inspection.

Running from the storage tank to the burner are two lines at least 1 in. in diameter. One is a suction line from the storage tank to the burner and one is the surplus return line which carries unburned oil back to the storage tank. The feed line usually is of the suction type because of underwriters regulations and is equipped with a gate valve, a strainer or filter and, in most cases, a check valve or foot valve is installed on the bottom of this line inside of the storage tank. The return line generally is equipped with a check valve. Some method other than pole measurement is desirable for checking the supply of oil. A gauge may be used to check fuel oil consumption or to record the storage level.

As stated in the beginning, the usual reason for installing oil firing equipment in the smaller plant is to free an operator from boiler service. To insure



SAUSAGE PLANT BOILER

One of the two Kewanee oil-fired boilers used to supply the steam demands of the Saratoga Sausage Co., Chicago. The operation of these units is the responsibility of plant maintenance man.

proper automatic functioning of the oil burner these controls are needed:

1. A gas valve. A gas line is equipped with a magnetic valve to operate with an ignition transformer to supply the spark to ignite the gas which, in turn, ignites the oil. The transformer and gas valve work as a unit and are in operation only about 30 seconds, the time required to ignite the oil. Upon ignition of the oil, the gas valve shuts off and remains closed until the burner requires starting again.

2. A solenoid valve to control the flow of fuel to the burner. This valve is closed when the burner is off and open when the burner starts.

3. In some installations a delay opening is built into the control panel which allows the burner to get up speed before opening and permitting the oil to flow into the burner nozzle.

4. For protection against puffbacks, due to failure of ignition and other causes, a combustion safety control is installed to shut off the burner within a few seconds in case of failure to ignite. This control is usually installed in the travel of the hot combustion gases. An additional control operates on the electric eye principle and will shut off the burner if there is a flame failure. In either case the burner will not start again until the controls are manually restored to operation.

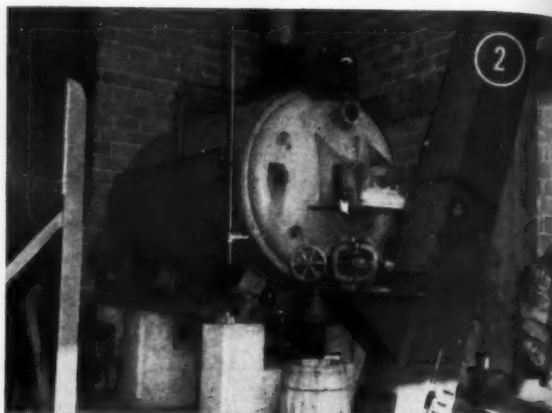
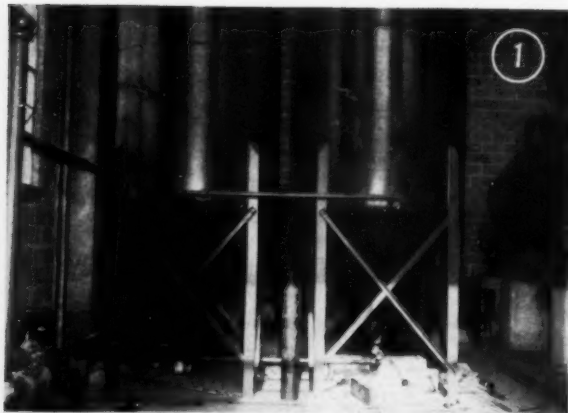
It has been my experience that the best boiler insurance with oil-fired boilers is a low water cutoff. The control should be on every steam boiler. If, for some reason, the water gets low in a boiler, the cutoff will automatically shut off the burner before any damage can be done to the boiler. A low water cutoff will prevent many costly boiler repair bills.

The control which regulates the operation of the oil burner is operated by the steam pressure of the boiler. It is set at a predetermined pressure and cuts in the burner when the boiler pressure is below and cuts it out when the boiler pressure is above the desired level. On smaller units, the control assures efficiency in fuel consumption.

On some types of oil burners there is an additional control needed to operate the fan which atomizes the oil. Some burners need preheaters to condition the oil for atomizing. If needed, the preheater is installed below the hot water line of the boiler and hot water circulates through the preheater.

Where units burn oil heavier than 1000 viscosity and, where the horsepower demands are greater than 65, an additional electrical heater is installed to operate in conjunction with the hot water pre-heater. The electrical heater is thermostatically controlled to operate only when the hot water pre-heater fails to warm the oil sufficiently.

As a final suggestion I would like to call the attention of oil burner users to the recent improvements in oil firing. If the burner is an old one it will pay the meat packer to have a combustion engineer check his equipment for possible improvements to increase efficiency.



NEW EQUIPMENT AND PLANT FACILITIES

1) Two 2,000 miscella settling tanks for new solvent rendering department. 2) 6,000-lb. Dupps extractor which discharges directly into hopper of Link-Belt elevating conveyor shown. All product movement through the rendering plant is conveyORIZED to eliminate costly handling. 3) New 500-h.p. boiler installed in new power plant along with a new 300-gal. capacity hot water tank. 4) Cochrane Corp. zeolite water softening apparatus for boiler



feed and processing water. 5) View of new bacon slicing department showing the Dohm & Nelke press and U.S. slicing machine. Sliced bacon production is expected to be substantially increased by the installation of new conveyor and scaling equipment. 6) Sausage linker is one of three in use in the rebuilt sausage kitchen which is equipped with four 500-lb. Boss stuffers, 800-lb. silent cutter, grinder and mixers. 7) Cecil Branham, sausage superintendent, checks product awaiting smoke in one of five conventional smoke-houses in old building.

Improved Stark-Wetzel Plant Replaces Fire-Damaged Unit

SUBSTANTIAL progress has been reported by officials of Stark, Wetzel & Co., Indianapolis, Ind., meat packing firm, in connection with a rebuilding, modernization and expansion program undertaken late in 1946 after a costly fire had all but destroyed the company's sausage kitchen and seriously disrupted operations in the pork plant. In little more than a year's time, the razed kitchen has been almost entirely refurbished, additional modern production equipment installed, smokehouse and cooler facilities greatly enlarged and a fully equipped rendering plant constructed.

In addition, the company has taken over operation of a small cattle killing plant and in the space of a year has built it into a modern, compactly designed unit containing many interesting construction and operational features and having a three-bed killing floor with a rated capacity of more than 44 head per hour. (See THE NATIONAL PROVISIONER of January 11, 1947, page 8 for beef plant story.)

Program Not Completed

G. W. Stark, president, and Erwin K. Wetzel and Frank G. Stark, vice presidents, under whose direction the expansion plans were developed, point out, however, that the overall remodeling program is still far from completion and emphasize the fact that much new construction and equipment not yet completed or installed will considerably increase sausage and pork production capacity and contribute to more efficient operation. They estimate it will take until the end of this summer, at least, to accomplish all that the plans call for.

Reconstruction of the burned out kitchen was itself more than a three-month task and plant officials were forced to dig deep into their background of experience and operating know-how in improvising methods and production procedure to keep at least a limited volume of sausage products moving to retail outlets. Not a single regular customer was lost by the company during the rebuilding process.

A new building has recently been constructed adjacent to the sausage kitchen to house several new air-conditioned smokehouses, each capable of handling up to 3,000 lbs. of product. These houses are served by new Lipton self-contained smoke producing units of the latest type. Other large capacity smokehouses in use are located on the first floor of the old building, just off the sausage processing room, and these combined smoking facilities are expected to be adequate for future requirements.

Cooking facilities include two large

spray type cookers constructed of glazed tile and equipped with stainless steel doors for greater sanitation and ease in cleaning.

The plant now has several large coolers, including the order assembly and packing room and a new bacon slicing room, which easily accommodate present volume. York units of the self-contained expansion type supply refrigeration for these facilities. Additional compressors are being installed to provide for a probable increase in refrigeration needs.

Solvent Rendering System

Perhaps the most interesting feature of the new plant facilities is a solvent rendering system which differs considerably from other units of the same general type which are installed in the meat packing industry. The unit at the Stark-Wetzel plant was designed and installed by the John J. Dupps Co. of Cincinnati, O. The rendering setup will be described in more detail in a later article in THE NATIONAL PROVISIONER but several points are worthy of mention at this time.

The new rendering plant is housed in a specially constructed concrete and steel building situated so as to be easily accessible to both the pork and beef plants. Major pieces of equipment include a hasher and washer, three 12,000-lb. capacity cookers, a 6,000-lb. (product) capacity extractor, 2,000-gal. miscella settling tanks, a still, condenser storage tanks and Link-Belt conveyor equipment for transporting the product at different stages of processing.

The setup is unique in that the process of washing the cooked inedible material free of its grease with solvent

is carried on in a separate extractor rather than in the dry melters as is done in some of the older solvent plants.

Inedible material from both killing plants is trucked to the rendering department in large product carts designed for both in-plant and outdoor movement. After cooking, the material is moved to the extractor. In appearance the extractor is similar to a Dupps melter but the drive and shaft are heavier and the inner shell is constructed of steel more suitable for resisting the intensified corrosive action of free fatty acids. The extract is equipped with filter pockets for miscella drainage.

After the cooked material has been washed with solvent in the extractor the miscella is drawn off through the filter pockets and goes to settling tanks and thence to the still where the grease and solvent are separated. The extractor remains sealed while the tankage is reheated by injection of steam in the shell to drive out residual solvent. Finally, before dumping, live steam is injected into the cooker through the filter pockets to vaporize any remaining solvent and to moisten the tankage so as to make it easier to handle.

Separate Extractor Used

The extractor, still and condenser at the Stark-Wetzel plant are installed in a separate room adequately safeguarded in its construction, wiring, ventilation, etc. against the danger of explosion. Another extractor will be installed in the future.

It is pointed out that the major advantage of carrying on the solvent wash in a separate extractor is that it frees the melters for their proper job of processing the raw material.

Blood is drained from the killing areas into large collecting tanks and then blown directly to one of the cookers.

Another new department is the bacon slicing room, equipped with a large

(Continued on page 26.)

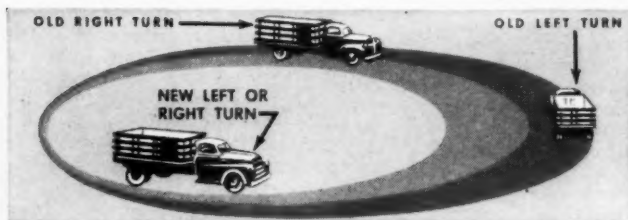


G. W. STARK (LEFT), PRESIDENT, AND ERWIN K. WETZEL, VICE PRESIDENT



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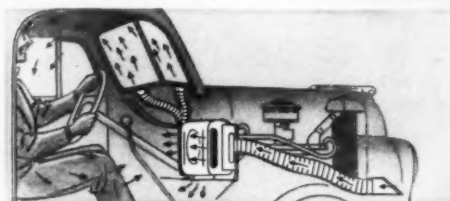
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PROCESSING *Methods*

KOSHER CASINGS AND TRIPE

Recently a midwestern packer requested information on the methods employed in preparing kosher tripe and casings. He wrote:

EDITOR THE NATIONAL PROVISIONER:

Quite often in the past few years we have been requested to produce kosher beef tripe and kosher beef casings. Could you give us any information as to proper methods of processing these items.

In discussing the preparation of kosher tripe and casings, Rabbi Schur, Chicago's ranking supervising Rabbi, pointed out that any packer undertaking to produce these items should first discuss the whole project with his supervising Rabbi whose stamp will identify the products as kosher. The supervising Rabbi's stamp of approval will be granted only when production conditions conform to Hebrew law and to his specifications.

Rabbi Schur stated that the principal difficulty in the preparation of tripe is the prohibition against the use of hot water in cleaning. Kosher tripe must be washed and cleaned in cool water, not only at the tripe umbrella stage of cleaning, but all subsequent steps. It is forbidden to use hot water in cleaning tripe with a cleansing agent and in cooking, as is the usual commercial practice. Water heated to the temperature of the workers hand may be used; the strictness of this mandate can be judged by the fact that the Rabbi requires one man to watch the temperature of the water being used in cleaning tripe. For failure to comply with this regulation he has removed kosher approval from the tripe and casings of one Chicago beef house.

Kosher tripe processing requires cool water cleaning, chilling in cold water and leaching with salt for half an hour each before the product is made ready for shipment. Casings and tripe for kosher consumption must have a ready market. By Hebrew law tripe and casings must be disposed of within 24 hours of killing. It certainly would be very inadvisable for a beef packer to procure the equipment for handling kosher tripe and casings unless he had a dependable buyer.

Excluding the three large packers, the fact that there is only one beef house in Chicago preparing kosher casings gives an indication of the relatively restricted market. This house states that its kosher casing business is an accommodation project which runs in the red. The extra handling and the extreme perishability of the products tend to make the business unprofitable. This house enjoys only a winter season demand for kosher casings and tripe.

One large beef house which prepares

kosher casings states that their handling requires a separate layout for they cannot be economically processed along with regular casings. First, a rough covering of fat must be left on the kosher casing whereas in regular handling snowball fats are removed. Second, turning kosher casings is made more difficult because each casing must be properly tagged with the name of the supervising Rabbi. The presence of this tag, with the fat left on the casing, calls for slower and more careful handling which would disrupt the procedure employed in working up regular types of beef casings.

Third, kosher casings, because of their rough fat and tags, cannot be cleaned mechanically. Attempts to do so result in casing breakage. In this house the casings are slimed by hand on a table similar to that used for the preparation of beef tongues. This table has

many perforations and a good supply of spray water.

Calf casings, after sliming, are leached in salt for 30 minutes to remove all traces of blood. No blood may be left in a kosher product and hot water would coagulate blood on casings or tripe. Larger packers interviewed report that their kosher casing business is strictly an "on order" proposition. They produce kosher casings only when there is an order for this type of product. The high cost of the preparing kosher casings, and their perishability, does not leave any margin for unsold merchandise.

OXFORD STYLE SAUSAGE

An eastern processor asks for an Oxford style sausage. He writes:

EDITOR, THE NATIONAL PROVISIONER:

Will you please send us a formula and processing directions for the manufacture of Oxford style sausage?

Oxford style sausage in many ways resembles such products as berliner, luncheon meat, pork roll and minced sausage. It is a simply seasoned, cooked and smoked pork sausage.

Lean shoulders are sometimes used in making this product. Blade meat or lean pork trimmings with a little fat can also be utilized.

A 100-lb. batch of meat is ground through 1-in. plate. Dissolve following curing ingredients in a gallon of ice water:

- 3 lbs. high quality salt
- 3 oz. sodium nitrate
- 3 oz. granulated sugar
- 3 oz. dextrose (corn sugar)


Put meat in mixer and pour solution over it, mixing for approximately 3 minutes.

The meat may be cured with or without addition of second ham pickle. If ham pickle is used it should be 50 deg. and sweet. One-half gallon of pickle is poured over meat in barrel. Hold meat in cooler at 38 degs. for 7 days, or until fully cured.

At end of this time take 20 lbs. of meat and chop fine in silent cutter. Put remaining 80 lbs. in mixer and add 20 lbs. of finely chopped meat. Mix for 4 minutes and put in stuffer.

Stuff meat in clean beef bungs cut 18 in. long or in corresponding artificial casings. Then wrap string around sausage and hang in cooler for 36 hours at a temperature of 45 to 50 degs. Product is smoked until it takes a nice color.

Cook sausage for 3 hours at 165 degs. After removal from cooker, spray with cold water and hang up to dry. Product is then ready for market.



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Stark-Wetzel Rebuilding

(Continued from page 23.)

capacity U. S. slicing machine, a Dohm & Nelke press and skinning machine and stainless steel work tables. This department is not entirely complete and sliced bacon production is expected to increase materially with the arrival of additional conveyor and handling equipment now on order.

A 500-h.p. boiler of modern, compact design has been installed to meet increased steam requirements and a 300-gal. capacity hot water tank and conditioning apparatus for boiler feed water and water used in processing operations has also been placed in use. These new facilities are housed in a relatively small building built next to the rendering plant.

All of the new buildings and additions erected thus far are of standard reinforced concrete and steel construction and employ both standard ventilating type windows and glass block areas for extra illumination. Flooring is of specially processed, hardened concrete and brick.

The company owners have not released official figures regarding the cost of the program to date, nor the estimated cost of the completed project, but it is generally believed to be in the neighborhood of \$350,000.

RECENT UNION ACTIVITY

- Four Philadelphia, Pa., meat packing companies last week signed a new contract agreement with the AFL Meat Cutters union providing a 1c hourly pay increase and other benefits for some 400 employees. The agreement was reached with the Consolidated Dressed Beef Co., Cross Brothers, the South Philadelphia Dressed Beef Co., and the Philadelphia Dressed Beef Co. after a month of negotiations. The workers were granted a group health and insurance plan, a 7c hourly bonus for night work, pay of two and one-half times regular hourly rates for holiday work and leave of absence benefits.
- Workers at the Madison Packing Co., Inc., Madison, Ill., are currently negotiating for a new contract to take effect May 3. The employees, members of the Amalgamated Meat Cutters union, recently received a flat 9c hourly boost granted under wage re-opening provision in the present contract.
- Operations at 15 packing and processing plants in the St. Louis, Mo., area were threatened last week as approximately 125 AFL truck drivers struck over contract terms. The walkout developed over a dispute concerning the method of computing overtime payments to be written into new contracts. Packers said they had agreed to a \$60 weekly wage and wanted the same method for figuring overtime pay as prevails in East St. Louis.

Meat is rich in iron and phosphorus

Strike Still Scheduled

(Continued from page 19.)

They have made no predictions on the chances for averting the walkout, but it was indicated there had been no change so far in the packer or union position.

Holmes also revealed that any government action to delay the strike would be held off pending the final outcome of the Chicago meetings. The administration is reported to be watching the situation closely and it was learned that several government agencies either have been or expect to be summoned to the White House to report on the effects the strike would have on the nation's economy and health.

Chicago conciliation office officials also confirmed a report that the situation had been discussed when the agency's twelve-man labor-management panel held its first meeting on Tuesday. Cyrus Ching, top director of the conciliators, is expected to report to President Truman over the weekend on the success or failure of the Chicago agents of mediation. The President then could direct the Attorney General to obtain an injunction delaying the strike for a period of 80 days on the grounds it would imperil the national health.

Meanwhile, the imminence of the walkout was having its effect on the nation's livestock producers and meat processors. Total receipts of cattle and hogs at major stockyards rose substantially following the strike announcement as producers unloaded against the possibility of having to carry finished animals on high-priced feed during a work stoppage.

However, the large runs of cattle and hogs brought about a sharp drop in livestock prices and by midweek receipts began dropping. They dwindled sharply at the week's end as buyers became increasingly reluctant. CIO district officials circulated warnings in producing areas that there would be not enough time to process animals reaching unionized plants after the weekend.

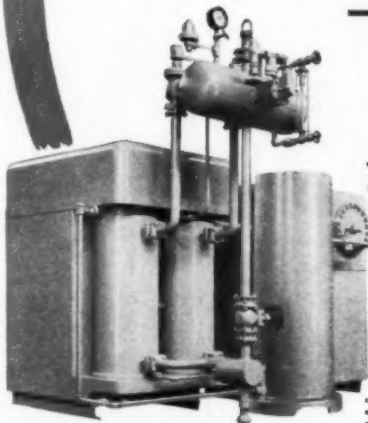
Late in the week, packers likely to be affected began preparing for shutdown of their plants. The walkout, if it comes, will curtail or completely halt operations in plants producing a very high percentage of the total meat supply, including 62 plants of Swift, Armour, Cudahy and Wilson as well as units operated by Morrell, Hormel, Rath, Kingan and Hygrade and many smaller independents.

However, some 500 small and medium size independent firms and 26 plants of the major packers, which employ workers represented by the AFL Meat Cutters union, will continue in operation and are expected to maintain a fairly adequate meat supply. In addition, Armour and Company has announced it intends to continue operating its 21 CIO plants whether they are struck or not.

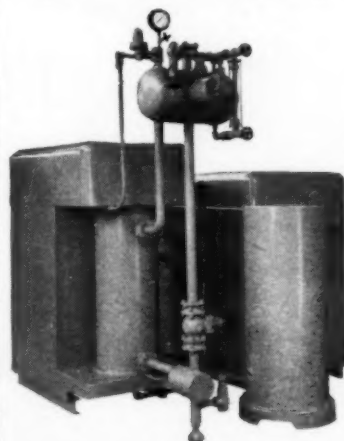
International officers of the UPWA have revealed that picket lines will be thrown around struck plants beginning Tuesday morning.

Whatever your volume

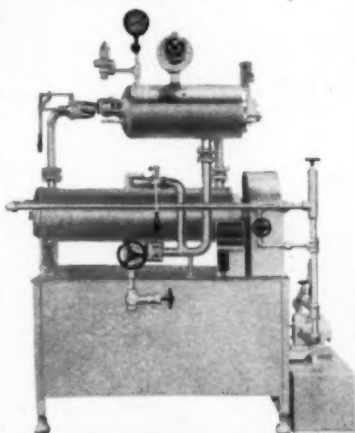
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Up and down the MEAT TRAIL

Personalities and Events of the Week

• D. E. Nebergall Meat Co., Albany, Ore., is adding a new smoked meat washing room, new office, shipping department and cutting room. Beef and pork coolers are being tripled in size and a lunch room for employees is being added. The additions are part of a new 55x70 ft., four-story reinforced concrete structure and work is practically complete. New blower systems have been installed in coolers and extra compressor and boiler units have also been added. This is the sixth major addition to the plant since the concern started business in 1915, and will increase total plant capacity about one-third. Company officials D. E., D. O., R. A. and H. L. Nebergall planned the addition.

• C. A. Cummings, formerly of Vernon, Tex., now heads the Cummings Packing Co. of Quanah, Tex. The Cummings plant has a capacity of 50 beef and hogs daily and also does custom curing and smoking. Present plans of the concern include the addition of sausage manufacturing and extra curing facilities and owner Cummings also intends to broaden the firm's sales territory.

• Schwartzman Packing Co., Albuquerque, N. M., is adding a new chill room to its present plant and converting present chill rooms for cooler use. A refrigerated loading dock is also planned for early construction.

• Victor Smorgon, managing director of Norman Smorgon & Sons, Pty., Ltd.,

Announce Industry Program for Credit Men's Meeting

J. E. Walsh, secretary and assistant treasurer, Oscar Mayer & Co., who is in charge of the meat packing industry division meeting of the National Association of Credit Men's annual congress, has announced the program for the packing division. The congress will be held at the Hollenden hotel in Cleveland, May 17 to 20, and May 19 will be devoted to divisional meetings.

The all-day session will begin at 9:30 with a business meeting, followed by a welcoming speech by J. C. Knox, credit manager of Swift & Company at Cleveland. Talks will include: "Salesmanship Within the Credit Department" by William G. Fletcher, vice president, Cleveland Provision Co., and "That Hidden Tax Danger," by R. A. Hoffman, tax department, Price Waterhouse & Co., Chicago. In the afternoon a panel meeting is scheduled, with A. L. Jones, assistant treasurer and general credit

manager of Armour and Company, as moderator. The panel of credit executives will consist of J. C. Knox, Swift & Company, Cleveland, whose subject is "Looking Ahead in Credit"; R. A. Carrier, Agar Packing & Provision Corp., Chicago, whose topic is "Keeping Abreast"; Mrs. Mary Delfrate, Delfrate Packing Co., Pittsburgh, "Value Credit Group Meetings," and A. P. Doherty, S. Lowenstein & Son, Detroit, "Credit Problems in the Motor City." The National Live Stock and Meat Board film, "Meat & Romance," will also be shown at the afternoon session.

Members of the committee in addition to Walsh are: Knox, vice chairman; Carrier; O. E. Dede, Krey Packing Co., St. Louis; L. M. Denman, Canton Provision Co., Canton, O.; L. F. Fishbeck, Coast Packing Co., Los Angeles, and F. J. Russell, Cudahy Packing Co., Chicago.

of Brooklyn, Victoria, Australia, is visiting meat packing, poultry and meat canning plants in the United States to observe American methods. One purpose of his trip has been to find markets for Australian rabbits which his firm processes and ships throughout the world. A unique continuous chain system of freezing lamb carcasses, developed by the Smorgon firm, has been described in THE NATIONAL PROVISIONER. Smorgon will leave the United States for Great Britain early in April.

• Franklin Provision Co., Philadelphia, Pa., of which Joseph Stein is president,

has plans for extending its plant building to add cooler space, a grinder room, smokehouses and expand steam generation capacity. The firm has been operating its present plant since 1940.

• Hymen Lefcowitz, vice president of the Mid-State Packing Co., Buffalo, N. Y., has accepted the national chairmanship of the meat division of the 1948 United Jewish Appeal campaign for a minimum of \$250,000,000 for overseas relief and rehabilitation, for the upbuilding and security of the Jewish state in Palestine and for aid to refugees reaching the United States. In accepting the post, Mr. Lefcowitz called on



H. LEFCOWITZ

meat packers and others in the industry to give their full support to the campaign, largest private philanthropic venture ever undertaken in this country. The drive, headed nationally by Henry Morgenthau, jr., former Secretary of the Treasury, supports the worldwide programs of the Joint Distribution Committee, the United Palestine Appeal and the United Service for New Americans. Mr. Lefcowitz is a member of the Greater Buffalo Meat Packers Association, NIMPA and many civic groups.

• J. Malcolm Miller, acting secretary of the Association of American Soap & Glycerine Producers, Inc., has been elected secretary-treasurer of the American Fat Salvage Committee, Inc., it was announced last week by Roy W. Peet,



PRIZE CATTLE PURCHASED BY HOUSTON MEAT PACKER

At the recent fat stock show held at Houston, Tex., the Shamrock Packing Co. of that city purchased over 20 head for the firm and individual buyers. Shown above are some of the stock killed and dressed at the Shamrock plant with Richard H. Boerger, president of the company, in the right foreground happily pointing to the prize beef. The Houston show was a success with the grand champion selling for \$12,500 at the show and later, after transfer to the Shrine crippled children's fund, an additional \$20,000.

committee chairman. Miller succeeds Roscoe C. Edlund, who has retired after six years.

● Wallace B. Keim, 53, executive vice president of H. H. Keim Co., Ltd., Nampa, Ida., and a member of the Idaho house of representatives, died last week. He had been ill for several months. Mr. Keim had been engaged in the meat business since his discharge from World War I. In 1920 he became associated with his father, H. H. Keim, and his older brother, William, in the retail meat business in Nampa. About ten years ago the market was sold and the Keim company concentrated on its packing and wholesale meat business. At this time Wallace Keim became superintendent of production. He had been executive vice president of the H. H. Keim Co. since its incorporation in 1925. He was active in civic affairs and was for eight years a member of the city council. He served as post commander and district commander of the American Legion and at the time of his death was a member of the post executive committee.

● As a result of a power shortage due to continued drought, meat packing plants in northern California have been asked to close one day a week. The California Public Utilities Commission has cut power for industrial purposes by 20 per cent.

● Glen W. Upson has been named production engineer of the Ottumwa plant of John Morrell & Co., to succeed Arthur Anderson, resigned. Upson, who has had many years experience with packing plant operations, joined the Morrell organization last April. He spent 17 years with Armour and Company at their plants in Omaha, Mason City and Kansas City. He was connected with the Clinton Packing Co., Clinton, Mo., prior to joining Morrell.

● Charles H. Knight, 64, a prominent livestock dealer and president of the Knight Live Stock Co., Inc. and Stock Yards Supply Co., Inc., Morristown, Tenn., died on March 7. Mr. Knight went to Morristown 15 years ago from Louisville where he had been president of the Louisville Provision Co. He was active in politics in Kentucky and served two terms as state senator and one term in the house of representatives. He was widely known throughout Tennessee and Kentucky where he always took an active part in livestock sales.

● Enactment of a bill which would require Massachusetts eating establishments to notify patrons if horse meat is served was urged by a Boston health department spokesman at a hearing conducted by the public health committee of the Massachusetts legislature. No opposition to the proposed legislation was expressed at the hearing.

● Premier Smoked Meats, Inc., Brooklyn, N. Y., of which Max Friedman is president and Daniel Friedman, secretary, will probably open its new three-story and basement plant for the manufacture of sausage and meat specialties around April 1. The plant was designed by Morris Fruchtbaum, architect and



WILSON PLANTS USING NEW APPROACH TO SAFETY PROBLEM

Wilson & Co. has recently begun presenting its safety message to employees through a new medium which it believes will prove very effective—printing a safety message on the sanitary paper cups used in its commissaries. This will be in addition to other media employed by the firm, such as plant bulletin boards and articles in the plant paper. Wilson pivots its entire safety program around its line foremen (See THE NATIONAL PROVISIONER, October 11, 1947, "A Positive Approach to Safety"). The safety staff had been seeking a new way of reaching the workers daily, and the paper cup idea, suggested by R. A. Palmer, who has charge of in-plant feeding, seemed to fill the need.

The company asked Mono Containers, Newark, N. J., to design a cup suitable for the packinghouse industry. A special cartoon character was created who wears such packinghouse safety equipment as an apron guard, steel mesh

hand gloves, a safety helmet and metal scabbard. The company intends to incorporate the cartoon character into its permanent safety program and will probably personalize him with a name. The original color used on the cup is red, but this, along with the messages, will be varied to help retain interest. Original message urges workers to get prompt medical treatment for all injuries. Some of the other messages which will be carried: "Safety has no quitting time." "Do things the safe way." "Use the safety equipment provided for your protection."

The cups will be put in use immediately in commissaries of Wilson plants at Chicago, Cedar Rapids, Kansas City and Oklahoma City.

In the photograph, Arthur L. Schmuhl, chief safety consultant, Chicago plant, and W. L. McFadden, manager Chicago plant commissary, are shown inspecting the cups.

engineer of Philadelphia, and built by O. Joroff of New York City. It will have Atmos smokehouse equipment and York refrigeration.

● Carstens Packing Co., Tacoma, Wash., is adding additional units to present rendering facilities and the con-



NEW SAUSAGE FIRM OFFICIALS

Swigert Sausage Co., Inc., Chicago, recently celebrated the acquisition of all of its productive equipment with an open house attended by about 700 of its friends and customers. The new sausage kitchen handles a complete line of sausage products and features a chili con carne brick. Pictured are W. D. Swigert, president, and John Clausen, foreman of the plant.

cern expects to enlarge its scope of operations by handling additional outside material, according to Karl J. Maxwell who heads the firm.

● Charles Thomas Blankenship, Memphis, Tenn., independent meat broker, died recently at the age of 59.

● Vernon Meat & Provision Co. is now located in new quarters at 3137 E. Vernon ave., Vernon, Cal. A permit was issued to the firm early in March for the erection of a stucco warehouse at that location, to cost an estimated \$5,000.

● Mity-Fine Steak Co., has been established at 5529 Belmar Terrace, Philadelphia, by Morris M. Fromkin, according to a petition for a certificate to conduct the business under that name.

● Pfaelzer Brothers, Chicago, meat purveyor to hotels and restaurants, has announced the opening of a separate division for their food specialty items. Henry Friend, sales manager of the company, has been named general manager of the new division, which consists of dehydrated soups, canned chili con carne, corned beef hash, and other specialty items.

● March 25 has been set as the date on which the Wilmington Provision Co.,

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Wilmington, Del., must appear in court to show cause why a receiver should not be appointed as requested in a motion filed by **Thomas Herlihy, jr.**, on behalf of **William H. Landing**, Wilmington, and the **Elmhurst Realty Co.**, stockholders of the company, who state that the defendant is insolvent. The firm has been in business nearly 40 years. It was sold in 1945 to a Philadelphia syndicate headed by **Sol Spiegel**.

• **Russell Prosser**, who has been in charge of the beef department of the **American Packing Co.**, St. Louis Mo., has joined the staff of **Bettendorf Markets**, St. Louis, in the meat merchandising department.

• **San Jose Meat Co.**, San Jose, Cal., has just completed construction of a new cooler.

• **William Fetzer**, who has been associated with the meat industry in Buffalo, N. Y., for more than 40 years, has been named head of the boneless beef department of the **Gerry Provision Co.**, Buffalo. Fetzer was with the **Dold Packing Co.** for 30 years and with **Hygrade Food Products Corp.** for ten years. **Gerry Lang**, head of the **Gerry Provision Co.**, said that the new boneless beef department rounds out the company's expansion program, which includes cattle feeding lots at **Randolph, Minn.** and packing facilities at **St. Paul**.

• **Made-Rite Sausage Co.**, Sacramento, Cal., has broken ground for the second unit of a plant expansion program now under way. The first unit included in the program has been completed and is now being used.

Hugo W. Wesin, Cudahy Vice President, Retires

Hugo W. Wesin, a director and vice president of the **Cudahy Packing Co.**, in charge of the beef, lamb and veal division, retired on March 8 due to ill health.

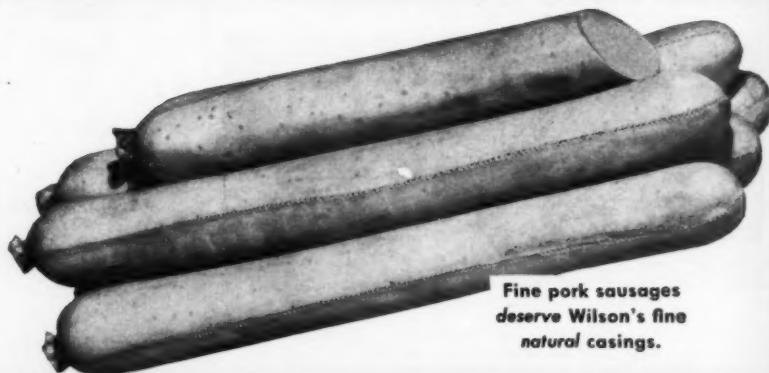


HUGO WESIN

Mr. Wesin started with **Cudahy** in 1903 in **Omaha, Nebr.** as an office boy. Later he was a stenographer, car tracer and clerk and subsequently served in the **Chicago** office and in the beef department at the **Sioux City, Omaha** and **Kansas City** plants. In 1922 he returned to **Omaha** as assistant to **William Diesing** who at that time was in charge of the beef, lamb and veal division, and on **Mr. Diesing's** death in 1945 he was appointed head of the division. Later that year he was elected a vice president and director of the company.

C. J. Stewart, who was appointed to succeed **Wesin**, was elected a vice president of the company, **March 11**. He has been with **Cudahy** since 1920 and has worked in the beef departments in various **Cudahy** plants and branches and in 1945 was made assistant manager of the beef, lamb and veal division with headquarters at **Omaha**.

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Fatal Ammonia Explosion at Eastern Packinghouse

Explosion of an ammonia tank at the plant of the Denholm Packing Co., Pittsburgh, Pa., on March 5, resulted in the death of one man, the injury of five others and damage amounting to more than \$15,000. Cause of the explosion was undetermined three days after it occurred. The ammonia had been drained out and the line opened the day before the blast. One report indicated the ammonia tank had been leaking for a couple of days.

According to company president, M. Kieffer, "a brine pump had gone bad several days previously, and the perpendicular brine cooler had frozen up. The engineer was trying to repair it when the tank exploded." President Kieffer said that the cast iron tank was 20 to 25 years old, was 2 in. thick and was covered with 8 in. of insulation.

The man killed was James Bell, a stationary engineer with 30 years' experience.

Major damage was confined to the engine room. The plant's electric, steam and refrigeration lines were damaged but compressors and other equipment were located in a separate room. The blast knocked out windows and doors.

MID DIRECTORY CHANGES

The following directory changes have been announced by the USDA:

Meat Inspection Granted: Campbell Soup Co., Franklin blvd. at 43rd Avenue, Sacramento 17, Calif.; Koesterich Bros., 4100 Broadway, New York 32, N. Y.; Wheatley Foods, Inc., 2440 S. Floyd st., Louisville 8, Ky.; Newark Packing Co., Inc., 97-103 Ogden st., Newark 4, N. J., and Hampden Beef Co., 203 Liberty st., Springfield 4, Mass.

Meat Inspection Withdrawn: Granada Canning Co., 4711-4713 Brooklyn ave., Los Angeles 22, Calif.; Hausman Packing Co., Inc., Banker-Boca Chica rd.; mail, P. O. box 734, Brownsville, Tex.; Ohio Packing Co., 340 West State st., Athens, O., and The Cudahy Packing Co. of Louisiana, Ltd., 1501 Poydras st., New Orleans 13, La.

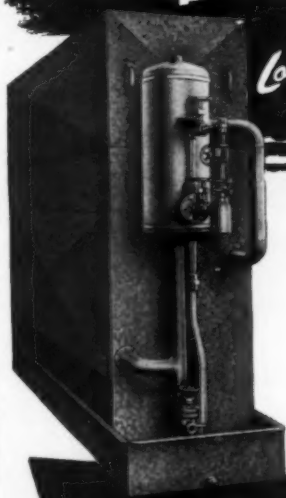
Meat Inspection Extended: Karl Seiler & Sons, 4051-4059 N. 5th st., Philadelphia 40, Pa., to include Smoked Pork Roll, Inc.

Change in Name of Official Establishment: Kingan & Co., Inc., 4820 Everett ave., Los Angeles 11, Calif., instead of Best-Ever Packing Co.; J. Spevak & Co., Inc., 116 So. Central ave., Baltimore 2, Md., instead of J. Spevak & Co.; U. S. Packing & Rendering Co., Inc., 2nd and Meyer sts., Kansas City 18, Kans., instead of U. S. Packing Co., and Flotill Products, Inc., Fresno st. and Charter wy., Stockton, Calif., instead of Flotill Sales Co.

Change in Mail Address of Official Establishment: Charles Haag Abattoir, 260 Secaucus rd., Secaucus, N. J.; mail, 68 Hudson st., Hoboken, N. J., instead of 463 first st.

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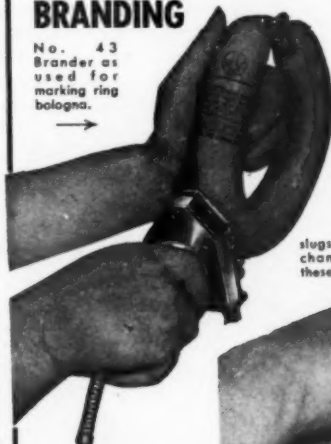
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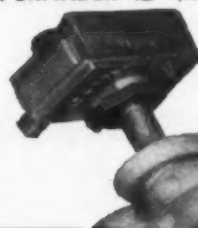
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Maximum
WEAR



STYLE K-76
36" Wide
48" Long
Heavy Duck
Yellow Only



STYLE G-58
33" Wide
45" Long
Reversible
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Every Sawyer apron is made from the best raw materials obtainable. Expert workmanship and design assures you that a Sawyer apron really protects the worker and gives maximum wear.

When you buy a FROG Brand (Oiled) apron, you are sure of buying one of the best industrial aprons manufactured.



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H. M. SAWYER & SON CO.**
28 THORNDIKE STREET
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Afral PORK SAUSAGE LIQUID SEASONING

- Has a special sugar base.
- A soluble seasoning which produces a uniform and lasting flavor.
- Put up in exact amounts for each block of meat.

AFRAL CORPORATION

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SALE — REFRIGERATED BOXES

Eleven all steel walk-in refrigerated boxes 24x8x9, 1250 Cu. Ft. Indestructible type, built for outdoor tropics. 6" cork insulation—weight 13 tons ea. Complete with 5 H.P. Chrysler Airtemp oversize units. Can maintain temperature of zero at 100 degrees Fahrenheit. (AC-220 volts—60 Cycles). Cannot be duplicated today for \$8000 each. Last of 600 sold all over world. Big Discount.

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GEORGE HUME

401 Hibbs Bldg.,

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STAINLESS STEEL

Adelmann Ham Boilers now available in this superior metal. Life-time wear at economical cost.

Inquiries Invited

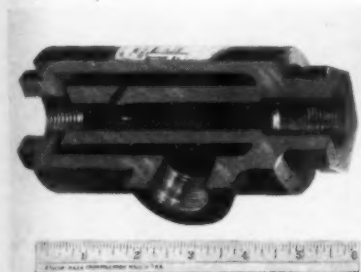
HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y. • Chicago Office, 332 S. Michigan Ave., 4

NEW EQUIPMENT *and Supplies*

WATER HEATING DEVICE

A new low cost device which is claimed safely to utilize steam to heat flowing cold water as it comes from the pipe line has been developed and re-



cently placed on the market by the Duffy Engineering Co., Portland, Ore. Known as the "Safe-Flo" steam-activated hot water generator, the unit is said to eliminate the need for hot water storage tanks in the food processing, meat packing and other industries.

The small device is a solid cast iron cylinder with an inlet for cold water, an inlet for steam and an outlet from which emerges hot water of any temperature desired. The inner construction, comprising a series of orifices, is such that the steam will instantly heat cold water without noise, vibration or back flash, tests conducted by the manufacturer indicate.

The adjustment of two valves, one for cold water and one for steam, controls the temperature of the water produced. There are no pistons, springs or other moving parts to require maintenance or replacement.

The maker claims further that the temperature of the water produced will not vary appreciably, regardless of changes in either steam or water pressure. The unit comes in four sizes for installation in $\frac{3}{4}$ -in., 1-in., $1\frac{1}{2}$ -in. and 3-in. pipe lines. Several installations have been made in meat and poultry packing plants, dairies and other industries, the maker claims.

PIPE JOINT STICK

A large diameter stick of pipe joint compound for larger threaded pipe has been placed on the market by Lake Chemical Co., Chicago. The stick is used by rubbing it across pipe threads, where it spreads and fills when the pipe is turned. The compound, said to withstand acid, brine and other substances, is non-toxic and said to be ideal for food plant and refrigeration piping.

HIGH EFFICIENCY STERILAMP

A new bactericidal lamp said to emit more than twice as much ultraviolet radiation as any lamp heretofore available has been developed by the Westinghouse Lamp Division, Bloomfield, N. J. It is a 36-in.-long, instant start, Slimline germicidal sterilamp that may be operated at three different levels of ultraviolet intensity. The output varies depending upon the current rating of the ballast used with the unit.

This more efficient lamp will cut the overall cost of ultraviolet protection almost in half, Westinghouse officials estimate. It is claimed the lamp not only produces more ultraviolet for each watt of electricity consumed than previous lamps, but also provides an almost uniform level of radiation throughout its life. The best electrical features of all previous ultraviolet lamps made by the company have been combined in the unit, including a dual electrode that operates cold on instant starting and hot for efficient operation. The new glass used for the lamp tube resists solarization, an opaquing effect that reduced the amount of ultraviolet radiation former lamps were able to emit.

CHLORINE TEST KIT

A chloro-sharp test kit for determining the concentration of chlorine in



solutions used for sanitizing purposes has been developed by Cargille Scientific, Inc., New York city. The complete kit, designed for control of chlorine solutions in food plants, measures only $4\frac{1}{4} \times 2\frac{1}{2} \times \frac{1}{2}$ in. Concentrations of zero, 100, 150 and 200 or more parts per million of chlorine can be determined. The kit can be used by non-technical workers. Procedure is to fill the small empty vial with solution to be tested, add one effervescent acid tablet, shake, dip test paper in solution and compare with the color chart. Tests can be completed in less than a minute, according to the manufacturer of the equipment.

SNOW REMOVAL UNIT

A special sweeper attachment designed by engineers of the Clark Equipment Co., Tractor division, for use with industrial tractors may be of in-



terest to packers who have difficulty in keeping their truck and rail shipping platforms and inter-building walks free of snow during the months when snows are frequent.

The unit, a rotary brush operated by means of a power take-off from the tractor's transmission, was developed to clear platforms and runways of the Duluth Union Depot Co., Duluth, Minn. It is attached to a Clark "6" industrial tractor which the company employs for towing baggage trucks and other miscellaneous work. The sweeping device is said to be easy to attach or dismount from standard tractor models.

COMPUTING SCALES

U. S. Slicing Machine Co., Inc., La Porte, Ind., has announced the availability of standard computing scales with chart weight graduations in one-half ounces, said to be of advantage in pre-packaging where weight must be marked to the nearest half ounce. The scales are specifically designed for use by retail market operators and were developed to help merchants meet current extraordinary requirements in the pricing of meat items.

NEW SAFETY SHOE

Lehigh Safety Shoe Co., Allentown, Pa., has announced availability of a new executive safety shoe said to be suitable for both work and dress. The shoe is constructed with a heavy chro-tan outersole, oak middle sole, half-rubber heel, steel shank and the firm's patented Lockrim steel toe box.

BARLIANT

offers a complete line of
SMOKESTICKS

EXTRA SPECIAL NORTHERN HARDWOOD Rounds & Squares

1"x42".....	\$0.18 each	1"x48".....	\$0.21 each
1 1/8"x42".....	.22 each	1 1/8"x48".....	.25 each
1 3/8"x42".....	.26 each	1 3/8"x48".....	.29 each

Special Sizes & Types Made to Order—Prices on Request

ALUMINUM

s 5407—Light Weight—1" Triangle x 42" long...\$0.50 each
s 5408—Heavy Weight—1 1/4" Triangle x 42" long...75 each
Prices for other lengths on request

STAINLESS STEEL

1-200 lots....\$1.40 200-500 lots....\$1.35
500 and Over...1.30 Add 3c per inch and
fraction thereof for lengths over 42". Specify
length desired when ordering. F. O. B. Chicago.

BARLIANT and COMPANY **BROKERS**
SALES AGENTS

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NEVERFAIL

...for
taste-tempting
HAM
FLAVOR

Pre-Seasoning

3-DAY HAM CURE

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For extra goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance... because it *pre-seasons* as it cures. In addition, the NEVERFAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color... mouth-melting tenderness... and a texture that's moist but never soggy. Write today for complete information.

"The Man Who Knows"



"The Man You Know"

H. J. MAYER & SONS CO., INC.

6815 SOUTH ASHLAND AVENUE • CHICAGO 36, ILLINOIS

Plant: 6819-27 South Ashland Avenue

IN CANADA: H. J. MAYER & SONS CO. (Canada) Limited, WINDSOR, ONTARIO

DISCUSS MEANS OF CUTTING LIVESTOCK SHIPPING LOSSES

Novel methods used to reduce the number of dead and crippled animals arriving at stockyards and packing plants were discussed at the annual meeting of the National Livestock Loss Prevention Board in Chicago last month. Facts presented by speakers and the audience, including many packer representatives, indicted the truck hauler as the weak link in the livestock transportation system.

H. R. Smith, general manager of the board, stated that at the five river markets, which he considers most typical because truck-transported livestock is consigned directly to packing plants for slaughter, the death losses on trucked livestock were twice as great as on rail shipments, despite the fact that rail shipments were much larger in number. Cattle losses were 60 per cent greater, calf and hogs losses were twice as high and sheep over four times as great as losses by rail.

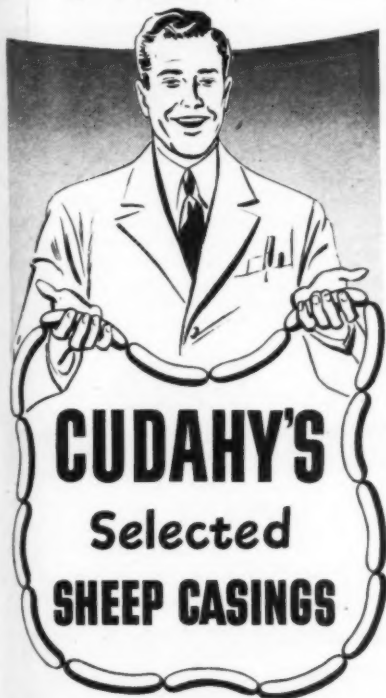
The consensus of opinion, as voiced by John W. Fluke, one of the leading livestock fleet haulers of Ohio, was that the lack of financial interest on the part of the average trucker accounted for his poor handling.

A number of plans designed to reduce the losses through improved trucking were presented at the meeting. The most promising was the one devised by insurance companies of the S. St. Paul market area. Under this plan all the insurance companies covering truck operators in the area agreed not to issue policies to truckers whose losses were heavy unless the insured agreed to pay 20 per cent of his losses as a penalty. This clause remained in effect until the trucker reduced his losses to a favorable minimum. Up to February 1, some 50 truckers were operating under the plan and 16 had operated for four to six months. There has been a significant reduction in dollar losses and a 51 per cent decrease in the number of dead and crippled hogs.

The trucking safety program at the Sioux City market conducted by Harry J. Boyts, regional manager of the board, is another example of how livestock truck losses can be reduced. The contest offered commercial truckers merchandise premiums for loss-free hauling. About 1030 truckers participated in the contest and 139 operators were issued certificates of merit for hauling 25 or more loads of livestock having no crippled or dead animals. According to Boyts, the contest demonstrated that the human element is the most important one in livestock hauling as hundreds of operators had no losses, or only one or two crippled animals, during the six-month contest.

The largest single cause of livestock death or crippling in truck shipments, according to Alfred E. Detjen, special agent of the board, based on a survey conducted last year, is the lack of partitions in mixed loads. He also reported

Same Strength for EVERY LINK by actual test *



If you want to reduce breakage losses and get fine-looking, smooth, well-filled franks and pork sausage—use Cudahy's Sheep Casings! *Identical strength and size in every link are assured, for all Cudahy's Selected Casings must pass a rigid uniform strength test—are graded to a fraction of an inch by millimetric selection!

Over 79 different sizes! From minced luncheon to pigmy links—whatever sausage you make, you can order the right beef, hog, or sheep casing you need, domestic and imported.

Fast Branch Service—Cudahy's many branches are another big advantage to you. You get good fast service—your orders are filled promptly from stocks on hand.

Talk with one of our Casing Sales Experts, or write direct—today—for casings of tested quality!

THE CUDAHY PACKING CO.
221 NO. LA SALLE STREET, CHICAGO 1, ILLINOIS

on the progress made in interesting segments of the livestock transporting industry in a special truck. Several truck and trailer manufacturers have shown interest in the new livestock trailer.

According to Ray L. Cuff, regional director of the board, the issuance of individual test lot reports, showing the bruised and diseased condition of livestock on slaughter, is one of the best means of bringing home to producers the actual condition of their animals and the losses that must be borne, at least in part, by them. This practice has been resumed by some Kansas City and St. Joseph packing plants. Largely through the organizational efforts of Cuff a high percentage of the cattle in ten Kansas counties were treated for grubs; packing plants at Kansas City then reported a marked decrease in grubby hides from native cattle kill during the 1946-47 season.

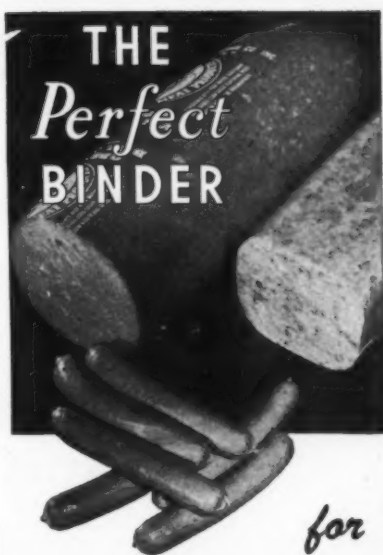
Loss prevention officials said that one of the best movies packers can use in public relations work with producers is "An Ounce of Prevention," a 16 m.m. film in sound and color by the Sears Foundation which includes many killing floor shots of damage sustained by livestock through improper handling and shows how the inspectors must trim away and discard valuable carcass meat. (Another film which might be of special interest to meat packers is "Better Livestock," a 16-m.m. film in sound and color produced by the John Bean Manufacturing Co. of Lansing, Mich., under the direction of Cuff. It depicts effective use of insect-controlling chemicals on livestock.)

In a floor discussion, Earle G. Reed, general livestock agent, Union Pacific Railroad, told of the improvements made in livestock cars by his road, such as painting the car roofs with aluminum paint to reflect heat, the use of Diesel power on stock trains for faster movement and roller bearing wheels on stock cars. Commenting on Reed's statement, Dr. L. D. Fredrick, chief veterinarian of Swift & Company, said that his company's experience with the new U.P. rolling stock had been favorable. On hog shipments originating in Utah and shipped to the firm's Los Angeles plant, hog yields have increased 1.5 per cent and the number of dead hogs has been reduced 300 per cent since installation of the new equipment by the carrier.

OIT Director Explains Export License Controls

An indication that the Department of Commerce will attempt to adjust export licensing procedures so as to interfere as little as possible with efficient transaction of business was contained in the speech delivered by George L. Bell, associate director of the Office of International Trade, before the recent Chicago World Trade Conference. Bell explained the Department's export licensing policies and said unsettled conditions make controls necessary.

THE Perfect BINDER



for
**WIENERS, BOLOGNA
Specialty Loaves**

REDUCE SHRINKAGE

Special X soy binder saves you money by reducing shrinkage. Soy holds the moisture and prolongs freshness. Better appearance and eating quality make your goods more saleable.

HOW TO USE IT

Soy flour or Grits is used in the same manner as any other binder. Some say they like Special X and Meatone Grits in combination with cereal or milk. Many prefer straight soy binder. We suggest you try them both ways.

Write for FREE Samples

Special X
SOY FLOUR
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SAVE MONEY REDUCE LOSS

By Installing

ULTRA BEAM

GERMICIDAL LAMPS



30 Watt Ultra Beam stainless steel cooler unit with reflectors . . . and lamp . . . \$45.00 f. o. b. Ohio

1. Keep your products two to four times longer
2. Will minimize sliming and mold growth
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5. Are an aid to drier coolers

If you are at all interested in any of the above mentioned five ways of protecting your product then you should investigate at once and install a series of the Ultra Beam Germicidal Lamps. In addition to giving you this additional protection the Ultra Beam Lamp has been designed from the practical standpoint. Its stainless steel construction and reflectors eliminate the danger of rust and corrosion and will give you a receptacle with endless life and additional reflection value.

HOW TO ORDER

In estimating your requirements figure one 30-watt Ultra Beam Germicidal Lamp unit for every 1,200 cu. ft. of cooler space. No tricky installation required, just install hanging from the ceiling at a height above eye-level. These 30-watt units are reasonably priced at only \$45.00 each F.O.B. Ohio. For small walk-in coolers 10' x 12' or smaller we have a 15-watt fixture and lamp at \$34.00 each FOB Ohio.

The Ultra Beam Units Will be on Display in Our Booths 81 to 85 at the N.I.M.P.A. Convention.

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A PROVEN FACT: Tidewater Red Cypress does not impart odor, taste, or discoloration to food with which it is brought into contact. This fact alone makes it ideal for such items as fermenting vats, processing tables, churns, pickle containers, etc.

A PLUS VALUE: This outstanding wood also offers extraordinary resistance to deterioration when used under adverse conditions such as extreme dampness, heat, etc.

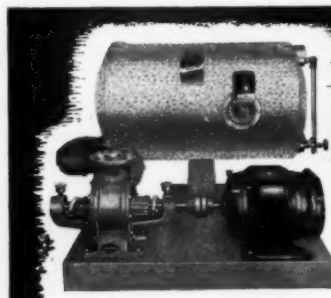


The Red Cypress
"The Wood Eternal"

Let us help you. We invite inquiries concerning all types of tanks and vats—fully fabricated or partially fabricated

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CONDENSATE RETURN at its BEST

Capacities
to 150 G.P.M.
(Both Horizontal
and Vertical)

APCO Horizontal Simplex Condensate Return Unit

These units are available in simplex and duplex types—designed for the automatic return to high and low pressure boilers of the hot water condensation from radiators, coils, etc. Catalogued in sizes ranging from 2,000 to 100,000 sq. ft. equiv. radiation. Larger sizes available.

APCO TURBINE-TYPE PUMPS



APCOs are ideal for the above service or any small capacity, high head duty. The one moving part, the impeller, is free running, therefore unaffected by heat expansion. Ability to maintain practically constant capacity against drastic pressure conditions is another of many distinctive features.

**AURORA
CENTRIFUGALS**
for Every
Pumping Job
**HORIZONTAL
SPLIT CASE**
Single & Two Stage
**SIDE SUCTION
VERTICAL
NON CLOG
SUMP
MIXED FLOW
SPECIAL DESIGN**

Write for
**CONDENSED
CATALOG "M"**
or
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AURORA

PUMP COMPANY

82 Loucks Street, AURORA, ILLINOIS

CANNED MEATS

Processing and Sales

DOUBLE WEIGHING IS ELIMINATED IN CANNING HAMS

A STUDY of ham canning lines indicates that with the employment of a different method and equipment the ham weighing operation can be facilitated and that one scaling operation can be eliminated. The traditional method of weighing hams for canning, and the method most frequently noted, involves a double scaling of each ham: once, just before placing the uncooked ham in the pear or pullman can and, again, just prior to packing the finished product in its shipping carton.

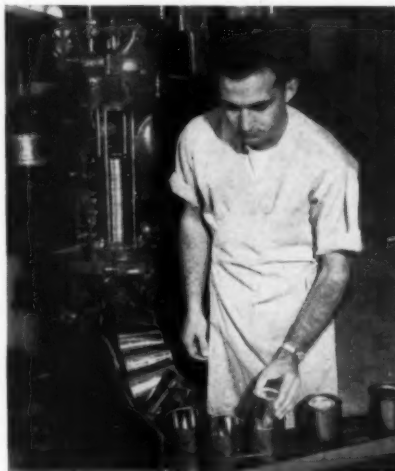
The first weighing operation is necessary to indicate the size can required for the ham and to determine into which batch the canned product should be placed for cooking.

In the usual setup the employee places the weighed ham in the proper size can and he may then mark the weight on the can side to remain there through crimping, solder floating, etc. Reading the crayon-marked side, the vat loader places the can in the vat with others of like weight. After cooking and chilling, the ham moves by conveyor to the packing room. Here the can, after being wiped, is again scaled to permit putting the proper weight on the label.

Some devices have been developed to expedite the first weighing operation. In one plant the dial of the scale used in weighing the hams prior to placing them in cans is marked off into colored sections corresponding to the weight ranges which the different sized cans will hold. The rack holding cans of various sizes is painted in colors similar to those employed on the scale dial. This plant uses only three can sizes and grades closely in the curing department. The canned hams are weight-grouped for cooking by comparing the containers with typical cans of the three weight ranges used as gauges.

However, as in other plants, before labeling and packing the cans must be dried and scaled again to get the correct weight for the label. Although the use of the colored dial and can rack simplifies the first weighing operation, double scaling is necessary.

Wilson & Co., Chicago, through the use of suitable inks, has eliminated one scaling operation. Originally, the Wilson technique involved the use of an ink marking on the can with a wooden pen. The ham was weighed and the weight marked on the side of the can by the scaler who held the container while reading the scale. After marking the



NEW SELF HEATING CAN USED FOR MEAT SPECIALTY ITEMS

Hotcan, Inc., Los Angeles, recently introduced several meat specialty items packed in a patented self heating can which "heats itself in 12 minutes." The company believes that the novel can will have a market among motorists, picnickers, hunters, fishermen and vacationists who want a hot meal which can be quickly prepared without equipment. Test sales in various metropolitan areas have indicated there will be a good demand for the product, according to Leo Katz, president of Hotcan. One store participating in the test sales, the May Co., New York, ran half page newspaper ads on the new line. In this introductory sale frankfurters and beans were priced at 89c for a 13½ oz. can, and hamburgers with tomato sauce and mushrooms at 98c. The manufacturer claims that there are no operation difficulties and that no additional equipment is necessary in assembling the Hotcan. The conventional 211 x 414 can is used for the meat product and a 401 x 509 shell holds this can and the fuel. The outer shell is first fitted with a shallow cup which is filled with water and then sealed with a lid by standard crimping process. The can is then inverted, the other can placed in the outer shell and the space between filled with non-poisonous, non-inflammable calcium crystals and sealed with a ring which holds the smaller can in position. The heating of the contents is accomplished by perforating the water containing shell and allowing the water to trickle onto the calcium crystals which generate the heat. A long can opener is attached to the can.

Hotcan holds can patents; development was by Continental Can Co.





weight of the ham, he placed the cut in the can. The weight was read from the can side for proper batching before cooking.

When the can was ready for packing it was dried, the label was affixed and the weight was again read from the can and placed on the label. The marking on the side of the can in no way detracted from its appearance.

This procedure is now being modified due to the adoption of a lithographed

ONE WEIGHT CARRIES THROUGH

LEFT: Under old system (now being modified by Wilson) ham was weighed before canning and weight was marked on the side of the container before filling. This carried through to the final operation where the weight was stamped on the label after being read off the side of the can. With lithographed cans this weight stamping will be done at the start of canning.



can with a space for recording the weight of the product. A roller stamp with four bands, which is used with a special can ink, will be employed to mark the weight in the proper space. The weight will be marked on the can lid (at this point, the bottom) when the ham is scaled and before placing it in the container. The ink-stamped weight remains clear through the cooking process and is used in packing, invoicing, etc.

Even if the packer uses labels he could employ Wilson's newest technique since the weight could be marked on the base of the can lid and transferred later to the label.

Combination of single weighing and lid stamping with the use of colored dial scales and a keyed can rack should speed up this phase of ham canning.

DISCUSSION OF GLUTAMATES

Development of monosodium glutamate as a commercial flavoring was traced in research papers presented at a symposium in Chicago last week. The conference, sponsored by the Quartermaster Food and Container Institute and Associates Food and Container Institute, was attended by members of the meat packing industry and other food manufacturers.

The papers indicated that considerable research must be done before the use of monosodium glutamate can be fully developed. Dr. E. C. Crocker, Arthur D. Little, Inc., described experiments on the claim that glutamates

have a "meaty taste." From these tests, which used beef, pork and lamb, the investigators concluded that meat flavor is essentially aroma. On the other hand, pure glutamate, while it has the elements of taste, is odorless. Therefore they concluded that glutamates cannot produce meat odors. Dr. Crocker also expressed the opinion that glutamates give meat a "third sense," adding to the senses of taste and odor that of "feeling."

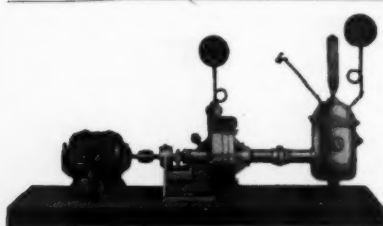
Dr. John H. Nair, Continental Foods, Inc., stated that while glutamates improve the flavor of meat, gravies, soups and eggs, their cost would restrict their use to food specialties. He added that the storage life of glutamate flavor, which is still indefinite, will govern the amount which can be employed in any product.

Dr. S. E. Cairncross, Arthur D. Little, Inc., observed that tests using glutamates in home cooking indicated that meats, stews, seafoods, soups and most vegetables are markedly improved by the addition. He also stated that some progress has been made in using glutamate to counteract the off-taste often found in potatoes in canned stews.

Dr. Lloyd A. Hall, director of research, Griffith Laboratories, Inc., Chicago, presented a paper entitled "Protein Hydrolysates as a Source of Glutamate Flavors."

OTS MARGARINE REPORT

Technical developments in processes and materials used in margarine manufacture are described in one of seven reports on fats, oils and oilseeds now on sale by the Office of Technical Services, Department of Commerce. The 62-page report describes an investigation of seven margarine plants in the British occupied zone of Germany and is offered at \$1.75 per mimeographed copy. The six related reports available deal with German processing of fats, oils and oilseeds in its various phases.



This simple RETURNAL outfit collects steam condensed in cooker jackets and returns it directly to the boiler at high temperature and pressure and without any flash steam loss. It reduces boiler load by 25% or more and usually saves enough in fuel, water and softening materials to pay back its cost every year.

The better steam circulation induced by this system results in hotter steam heated units, quicker and better processing and usually increases production by 15% or more.

No packing or rendering plant can afford to be without one of these outfits. Made in all capacities up to 50,000 lbs. of condensate per hour. Over 150 satisfied users in the packing and rendering industry alone.

Write for descriptive bulletin and testimonials from satisfied customers.

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No. 500 R DRUM & BARREL TRUCK

With Roller Bearing NEOTREAD Wheels*

LOADS EASILY
STANDS EMPTY
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AVAILABLE
FOR PROMPT
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All welded, tubular construction, forged steel toes, malleable double chime hook for all types barrels, drums. 10" x 2 1/4" NEOTREAD roller bearing wheels on 1" axle, Zerk grease fittings, hub caps. 1200 lb. capacity. 58" handles. Weighs 80 lbs. Also available with ring for slack barrels.

St. John & Co.



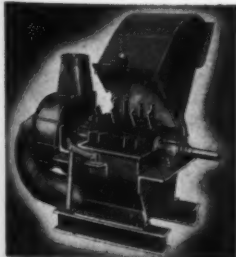
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FORDS GRINDERS

For Cracklings, Meat, Scraps, Tankage, Compressed Cake



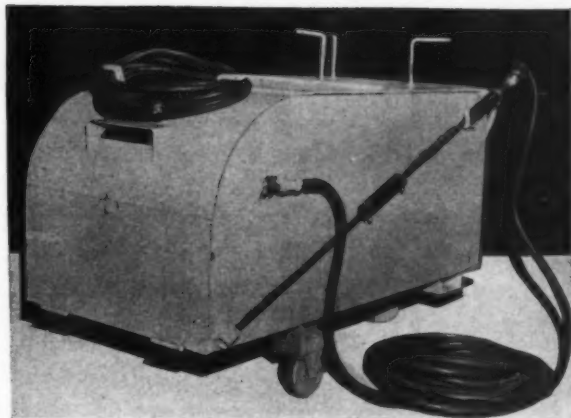
Note complete accessibility. Reversible swinging hammers with 4 cutting edges—special alloy steel. SKF double-row ball bearings. Balanced rotor—smoother operation. With or without blower, motor.

Built for toughest grinding jobs—faster grinding on less power. Grinds cool and uniform.

In actual grinding tests, the FORDS used less than half as much electric power per 100 pounds of grinding as other well-known grinders tested. Pays for itself with the power it saves!

All steel—six times stronger than cast iron of similar weight. Faster grinding impact and larger screen area gives increased capacity. All sizes from 5 to 200 HP capacities. Write for complete details.

MYERS SHERMAN CO., STREATOR, ILL.



Clean Smoke House Walls with New Hot-Spray Unit and save time!

SLASH smokehouse cleaning time in half. Use the new mobile **OAKITE HOT-SPRAY UNIT**. Specially designed to speed up and simplify cleaning smokehouse walls, this Oakite unit quickly removes burned-on fats and soot. Easily reaches hard-to-hit areas. Thoroughly cleans without damaging surfaces. Gives you modern wall-cleaning action when and where you want it.

HOW IT WORKS: Spray type nozzle discharges Oakite cleaning solution at rate of approximately 2 gallons per minute while pump operates at 30 pounds pressure. Operator can wet down several hundred square feet of surface per minute. Plenty of solution from 60-gallon welded steel tank. Unit mounted on rubber casters for easy maneuverability anywhere in your plant.

OTHER CLEANING USES: Versatile. Use it to clean iron chill vats, beef rendering kettles. To de-corrode galvanized ingredient trucks. To clean without damaging brick, cement, plaster, concrete, tile, metal. Extremely effective for paint-stripping. More details in F 6716 data sheet. Send for your **FREE** copy today.

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Specialized Industrial Cleaning
MATERIALS • METHODS • SERVICE


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For over A Quarter of a Century We Have Sold Blended
Quality Sausage Seasonings Exclusively; Nothing Else.

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A. C. LEGG PACKING COMPANY, INC.

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HYGRADE'S
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HYGRADE'S
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HYGRADE'S
CORNEB BEEF
AND TONGUE

HYGRADE
in name...
high grade in fact!

... also a complete line
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MARKET SUMMARY

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Cattle—Beef—Veal

CATTLE

Chicago cattle market: Most grades and kinds steady to mostly lower. Steers, 50c to \$1.00 lower; heifers, steady to 50c lower; cows, \$1.00 to \$2.00 lower; cutters and canners, \$1.00 to \$2.00 lower; bulls, steady to 50c higher; calves, steady to 50c lower.

	Thurs.	Last wk.
Chicago steer top...	\$29.00	\$29.50
4 day cattle avg...	25.50	26.25
Chi. heifer top.....	27.25	27.25
Chi. bol. bull top....	23.50	23.25
Chi. cut. cow top....	16.50	17.75
Chi. can. cow top....	15.00	16.00
Kan. City, top.....	31.00	28.25
Omaha, top.....	26.25	29.00
St. Louis, top.....	26.00	27.00
St. Paul, top.....	28.00	28.00
Receipts 20 markets		
4 days.....	350,000	369,000
Slaughter—		
Fed. Insp.*.....	272,000	237,000

BEEF

Carcass, good, all wts.:

Chicago.....41	@42	40½@42½
New York.....41	@44	42½@45
Chi. cut., Nor..	33½	32 @32½
Chi. can., Nor..	33½	32 @32½
Chi. bol. bulls,		
dressed.....35½@36¼		34¾@35¼

CALVES

Chicago, top.....	\$28.00	\$28.00
Kan. City, top.....	28.00	28.00
Omaha, top.....	26.00	26.00
St. Louis, top.....	30.00	29.00
St. Paul, top.....	31.00	30.00
Slaughter—		
Fed. Insp.*.....	121,000	125,000
Dressed veal:		
Good, Chicago.....	40@43	40@43
Good, New York....	37@43	36@42

*Week ended March 6, 1948.

Hogs—Pork—Lamb

HOGS

Chicago hog market this week: Top 75c lower but average down \$1.24; other markets 50c to \$1.25 lower.

	Thurs.	Last wk.
Chicago, top.....	\$23.25	\$24.00
4 day avg.....	20.98	22.22
Kan. City, top.....	22.50	23.75
Omaha, top.....	23.00	24.00
St. Louis, top.....	23.00	23.50
St. Paul, top.....	22.35	23.10
Corn Belt, top.....	22.50	23.25
Indianapolis, top...	23.35	24.00
Cincinnati, top....	23.00	24.00
Baltimore, top.....	23.75	24.25
Receipts 20 markets		
4 days.....	203,000	204,000
Slaughter—		
Fed. Insp.*.....	984,000	879,000
Cut-out.....	180-220-	240-
results.....	220 lb. 240 lb.	270 lb.
This week...+\$1.64	+\$1.01	+\$.13
Last week...+ .63	— .16	— .89

PORK

Chicago:

Reg. hams,		
all wts.....45½@47n	45½@47n	
Loins, 12/16...44 @45	44 @45	
Bellies, 8/12...42 @44	43 @44	
Picnics,		
all wts.....28 @35½	29 @35	
Reg. trim-		
mings.....22 @23	23 @24	
New York:		
Loins, 8/12...49 @51	50 @52	
Butts, all wts..42 @44	43 @45	

LAMBS

Chicago, top.....	\$22.15	\$22.85
Kan. City, top.....	20.50	21.35
Omaha, top.....	21.00	22.00
St. Louis, top.....	22.75	23.00
St. Paul, top.....	21.75	22.50
Receipts 20 markets		
4 days.....	193,000	184,000

Hides—Fats—By-Products

HIDES

Chicago packer hides: Spotty movement of hides at 1c to 2c decline; packer bulls sold steady. Light calf skins sold down 5c, heavy calf comparatively scarce. Kips moved 2½c lower.

	Thurs.	Last wk.
Hvy. native cows...	21	23@23½
Nor. calf (heavy)...	55n	60n
Nor. calf (light)...	50	55n
Nor. native,		
kipskin.....	32½	35
Outside small pkr.		
native, all weight,		
strs. & cows....	19@22	20@23n

TALLOW, GREASES, ETC.

Chicago: Weakness in lard early part of week affected tallows and greases. Large buyers dropped to 19½c basis and bought some product at this price.

Fancy tallow.....	21ax	20@21
Choice white grease...	19½	20

Chicago By-Products: Easy to lower. Dry rend.

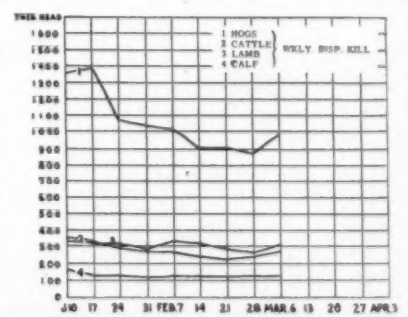
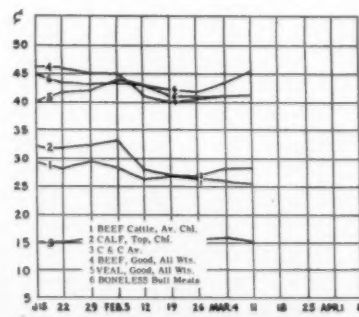
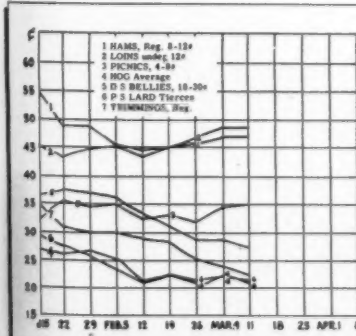
tankage.*1.55@1.60	*1.60@1.65
10-11%	
tank.....	*7.50n *7.50@8.00
Blood.....	*7.50n *7.75
Digester tankage	
60% .110.00@115.00	110.00@115.00
Cottonseed oil,	
Val. &	
S.E.	23@23½ 23b—24ax

*F.O.B. shipping point.

LARD

Lard—Cash.....	21.00n	22.40ax
Loose.....	20.50ax	20.50ax
Leaf.....	19.50n	19.50n
N—nominal. Ax—asked.		

Slaughter—		
Fed. Insp.	307,000	260,000
Dressed lamb prices:		
Chicago, choice....	37@42	36@42
New York, choice...	39@45	39@44



Meat Production Increased 13 Per Cent in Inspected Plants in Week of March 6

PRODUCTION of meat under federal inspection in the week ended March 6 totaled 307,000,000 lbs., according to the U. S. Department of Agriculture. An increase was recorded from the previous week in the slaughter of all species except calves. Hog slaughter was the heaviest this week of any corresponding period in the last three years. The week's production was 13 per cent above the 272,000,000 lbs. reported for the previous week, and 4 per cent above the 295,000,000 lbs. produced in the corresponding week last year.

Cattle slaughter at 272,000 head was 15 per cent over the 237,000 reported the week before, but 9 per cent under the 298,000 head slaughtered in the corresponding week last year. Beef production was calculated at 140,000,000 lbs., compared with 121,000,000 a year ago.

Calf slaughter of 121,000 head was 3 per cent below the 125,000 the week before and 10 per cent below the 134,000 last year. Output of inspected veal for the three weeks under comparison was 11,000,000, 10,900,000 and 12,500,000 lbs., respectively.

Hog slaughter at 984,000 head was 12 per cent above the 879,000 slaughtered the previous week and 18 per cent above the 835,000 for the same week in 1947. Estimated production of pork was 142,000,000 lbs., compared with 128,000,000 a week earlier and 117,000,000 last year. Lard production totaled 36,800,000 lbs., compared with 31,700,000 the week before and 31,200,000 in the same week last year.

Sheep and lamb slaughter, at 307,000 head, was 18 per cent above the 260,000 head for the preceding week and 2 per cent above the 300,000 for the same

period last year. Production of inspected lamb and mutton in the three weeks amounted to 14,100,000, 11,700,000 and 14,100,000 lbs., respectively.

LIVESTOCK AND MEAT IMPORTS

Commodity	Dec. 1947 lbs.	Dec. 1946 lbs.
MEATS—		
Beef, fresh or frozen.....	134,344	466,987
Veal, fresh or frozen.....	9	1,886
Beef and veal, pickled or cured.....	400,751	1,812,750
Pork, fresh or frozen.....	11,402	17,782
Hams, shoulders and bacon.....	65,345	4,131
Pork, other pickled or salted.....	4,253	32
Mutton and lamb.....	9	2,171
Canned beef.....	5,572,340	2,049
Tallow, edible.....	120,404	240,550
Tallow, inedible.....	120,404	240,550
LIVESTOCK (for consumption):		
Cattle for breeding, free—	Number	Number
Canada.....	3,680	1,313
Cattle, other, edible (dut.)—		
Canada.....	4,537	4,223
Over 700 lbs. (Dairy).....	17	1
200-700 lbs. (Dairy).....	39	907
Under 200 lbs. (Dairy).....	502	386
Mexico.....	99,327	99,327
Hogs—		
For breeding, free.....	448	91
Edible, except for breeding ¹ (dut.).....	59	7
Horses—		
For breeding, free.....	11	31
Other (dut.).....	364	519
Sheep, lambs, and goats, edible (dut.).....	27	80

¹Number of hogs based on estimate of 290 lbs. per animal.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended March 6, 1948, with comparisons

Week Ended	Beef Number 1,000	Beef Prod. mil. lb.	Veal Number 1,000	Veal Prod. mil. lb.	Pork (excl. lard) Number 1,000	Pork Prod. mil. lb.	Lamb and mutton Number 1,000	Lamb and mutton Prod. mil. lb.	Total meat Prod. mil. lb.
Mar. 6, 1948.....	272	140.4	121	11.0	984	141.7	307	14.1	307.2
Feb. 28, 1948.....	237	120.9	125	10.9	879	128.3	260	11.7	271.8
Mar. 8, 1947.....	298	151.6	134	12.5	835	117.1	300	14.1	295.3

AVERAGE WEIGHT—LBS.

Week Ended	Cattle Live	Cattle Dressed	Calves Live	Calves Dressed	Hogs Live	Hogs Dressed	Sheep & lambs Live	Sheep & lambs Dressed	Lard Prod. Per 100 mil. lbs.	Total meat Prod. mil. lbs.
Mar. 6, 1948.....	957	516	164	91	258	144	101	46	14.5	36.8
Feb. 28, 1948.....	954	510	156	87	258	146	90	45	14.0	31.7
Mar. 8, 1947.....	953	509	169	93	252	140	102	47	14.8	31.2

JANUARY MEAT PRODUCTION

	Jan., 1948 lbs.	Jan., 1947 lbs.
Beef.....	637,383,000	602,773,000
Veal.....	60,931,000	64,929,000
Pork, carcasses wt.....	1,065,276,000	1,128,575,000
Lamb and mutton.....	60,107,000	68,215,000
Total.....	1,763,697,000	1,864,502,000
Pork, excl. lard.....	745,581,000	827,411,000
Lard production*.....	188,171,000	220,245,000
Rendered pork fat.....	5,497,000	11,853,000

*Includes rendered pork fat.

CUTTING RESULTS IMPROVED FOR ALL WEIGHTS THIS WEEK AS LIVE HOG COSTS FALL SHARPLY

(Chicago costs and credits, first three days of week)

Live animal costs dipped to substantially lower levels this week as the result of greatly increased receipts at most major markets, induced by the threatened shutdown of important packing plants by a CIO union strike. Total product values held steady to slightly higher and this brought about a marked improvement in the cut-out margins for all classes of butcher stock. Lightweight animals showed a plus margin of \$1.64, as compared with 63c

last week. Medium butchers improved from a minus 16c to a plus \$1.01 and heavy hogs from a minus 89c to a plus 13c.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. Values reported here are based on available Chicago market figures for the early part of each week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—					
Value					Value					Value					
Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. yield	Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. yield	Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. yield	
Skinned hams	12.7	18.1	48.7	\$ 6.18	\$ 8.81	12.7	17.7	47.9	\$ 6.08	\$ 8.48	13.0	18.1	48.4	\$ 5.64	\$ 7.86
Picnics	5.7	8.1	34.8	1.98	2.82	5.5	7.7	34.0	1.87	2.62	5.4	7.4	32.1	1.73	2.38
Boston butts	4.3	6.1	38.5	1.66	2.35	4.1	5.8	37.5	1.54	2.18	4.1	5.7	36.5	1.50	2.08
Loins (blade in)	10.2	14.6	47.0	4.79	6.86	9.9	13.9	43.5	4.31	6.05	9.7	13.4	38.5	3.73	5.16
Bellies, S. P.	11.1	15.9	43.7	4.85	6.95	9.6	13.5	39.5	3.79	5.33	4.0	5.6	34.0	1.36	1.87
Bellies, D. S.	2.1	3.0	27.3	.58	.82	8.6	12.0	27.3	2.35	3.28
Fat backs	3.2	4.5	15.3	.49	.69	4.6	6.4	17.0	.78	1.09
Plates and jowls	3.1	4.2	19.6	.82	.82	3.5	4.8	19.6	.69	.94
Raw leaf	2.2	3.1	19.1	.42	.59	2.2	3.1	19.1	.42	.59
P. S. lard, rend. wt.	13.9	19.9	20.5	2.85	4.08	12.4	17.3	20.5	2.54	3.55	10.4	14.5	20.5	2.13	2.97
Spareribs	1.6	2.3	35.5	.57	.82	1.6	2.3	30.5	.49	.70	1.6	2.2	24.5	.39	.54
Regular trimmings	3.3	4.7	22.7	.75	1.07	3.1	4.2	22.7	.71	.95	2.9	4.1	22.7	.66	.93
Feet, tails, neckbones	2.0	2.9	15.7	.31	.46	2.0	2.8	15.7	.32	.44	2.0	2.8	15.7	.32	.44
Offal and miscellaneous	1.05	1.50	1.05	1.45	1.05	1.47
TOTAL YIELD AND VALUE	70.0	100.0	...	\$26.00	\$37.15	71.5	100.0	...	\$24.81	\$34.70	72.0	100.0	...	\$22.75	\$31.60
			Per cwt. alive					Per cwt. alive					Per cwt. alive		
Cost of hogs				\$23.29				\$22.88					\$21.79		
Condemnation loss12	Per cwt. yield			.11	Per cwt. yield				.11	Per cwt. yield	
Handling and overhead05	fin.			.81	fin.				.72	fin.	
TOTAL COST PER CWT				\$24.36	\$34.80			\$23.90	\$33.30				\$22.62	\$31.42	
TOTAL VALUE				26.00	37.15			24.81	34.70				22.75	31.60	
Cutting margin				+\$ 1.64	+\$ 2.35			+\$ 1.01	+\$ 1.40				+\$.13	+\$.18	
Margin last week				+.63	+.90			+.16	+.22				+.89	+.13	

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

CARCASS BEEF		
Week ended Mar. 10, 1948 per lb.		
Choice native steers—	44	@ 47
All weights	41	@ 43
Commercial native steers—	39	@ 41
All weights	36	@ 38
Utility, all weights	35	@ 35
Forequarters, choice	40	@ 42
Low, commercial	37	@ 38
Cow, utility	34 1/2	@ 36
Cow, canner and cutter	32 1/2	@ 33 1/2

BEEF CUTS		
Steer loin, choice	73	@ 85
Steer loin, good	55	@ 60
Steer loin, commercial	50	@ 57
Steer round, choice	46	@ 47
Steer round, good	44	@ 46
Steer rib, choice	63	@ 68
Steer rib, good	47	@ 50
Steer rib, commercial	42	@ 46
Steer rib, utility	32	@ 37
Steer sirloin, choice	75	@ 80
Steer sirloin, commercial	45	@ 48
Steer brisket, choice	38	@ 41
Steer brisket, good	38	@ 41
Steer chuck, choice	39	@ 42
Steer chuck, good	39	@ 42
Steer back, choice	46	@ 49
Steer back, good	45	@ 48
Pork shanks	27	@ 28
Head shanks	21	@ 23
Steer tenderloins	1.40	@ 1.55
Steer plate	25	@ 28

BEEF PRODUCTS		
Brisket	9 1/2	@ 14
Hearts	2 1/2	@ 26
Tongues, select, 3 lbs. & up	28	@ 33
Frankfurters, house run	23	@ 24
Tripe, cooked	16	@ 17
Livers, selected	49	@ 50 1/2
Kidneys	19	@ 19 1/2
Chuck meat	34	@ 35 1/2
Lard	14 1/2	@ 15
Langs	11	@ 12
Melts	11	@ 12

CALF—HIDE OFF		
Choice, 225 lbs. down	41	@ 43
Good, 225 lbs. down	39	@ 41
Commercial	32	@ 34
Utility	30	@ 31

VEAL—HIDE OFF		
Choice carcass	44	@ 45
Good carcass	40	@ 43
Commercial carcass	34	@ 39
Utility	26	@ 30

LAMBS		
Choice lambs	41	@ 42
Good lambs	40	@ 41
Commercial lambs	38	@ 39

MUTTON		
Good	25	@ 26
Commercial	23	@ 24
Utility	22	@ 23

WHOLESALE SMOKED MEATS

Fancy regular hams,	14/18 lbs., parchment	45	@ 47
Paper skinned hams,	14/18 lbs., parchment	50	@ 52
Paper	14/16 lbs., parchment	53 1/2	@ 55
Paper trim, brisket off,	8 lb. down, wrap	60	@ 61
Square cut seedless bacon,	8 lb. down, wrap	54	@ 56

FRESH PORK AND PORK PRODUCTS

Fresh sk. ham, 8/18	45	@ 51
Reg. pork loins, 12 lb.	48	@ 50
Picnic, 4/8	35 1/2	@ 36 1/2
Shined shldrs., bone in	35	@ 36
Spizeribs, under 3 lbs.	37	@ 38
Bottom butts, 3/8 lbs.	40	@ 42
Boneless butts, c.t.	52	@ 52 1/2
Neck bones	12	@ 13
Pig feet, front	12 1/2	@ 13
Kidneys	14	@ 15
Livers	24	@ 25
Brains	23 1/2	@ 24
Bars	13	@ 13 1/2
Roasts, lean in	13 1/2	@ 14

FANCY MEATS

Tongues, corned	32	@ 32
Veal breads, under 8 oz.	74	@ 74
6 to 12 oz.	78	@ 78
12 oz. up	74	@ 74
Beef kidneys	22	@ 24
Lamb fries	65	@ 70
Beef livers	45	@ 50
Ox tails under 1/2 lb.	20	@ 20
Over 1/2 lb.	13	@ 13

SAUSAGE MATERIALS

Reg. pork trim (50% fat)	23	@ 24
Sp. lean pork trim, 85%	44	@ 45
Ex. lean pork trim, 95%	48	@ 49
Pork cheek meat	34	@ 34 1/2
Pork tongues	21	@ 21 1/2
Boneless bull meat	45 1/2	@ 46 1/2
Boneless chucks	44 1/2	@ 45
Shank meat	44 1/2	@ 45
Beef trimmings	40	@ 40 1/2
Dressed canners	33 1/2	@ 34
Dressed cutter cows	33 1/2	@ 34
Dressed bologna bulls	35 1/2	@ 37

DRY SAUSAGE

Cervelat, ch. hog bungs	84	@ 84
Thuringer	50	@ 50
Farmer	70	@ 70
Holsteiner	70	@ 70
B. C. Salami, new, con.	80	@ 80
Genoa style salami, ch.	92	@ 92
Pepperoni	73	@ 73
Mortadella, new condition	45	@ 45
Cappicola (cooked)	80	@ 80
Italian style hams	80	@ 80

DOMESTIC SAUSAGE

Pork sausage, hog casings	45	@ 45
Pork sausage, bulk	43	@ 43
Frankfurters, sheep casings	48	@ 48
Frankfurters, hog casings	46	@ 46
Bologna	41	@ 41
Bologna, artificial casings	40 1/2	@ 40 1/2
Smoked liver, hog bungs	47	@ 47
New Eng. lunch specialty	64	@ 64
Minced luncheon spec., ch.	49	@ 49
Tongue and blood	38	@ 38
Blood sausage	31	@ 31
Souse	31	@ 31
Polish sausage, fresh	40 1/2	@ 40 1/2
Polish sausage, smoked	51	@ 51

SAUSAGE CASINGS

(F. O. B. Chicago)
(Prices quoted to manufacturers of sausage.)

Beef casings:		
Domestic rounds, 1% to 1 1/2 in., 180 pack	30	@ 35
Domestic rounds, over 1 1/2 in., 140 pack	38	@ 40
Export rounds, wide, over 1 1/2 in.	75	@ 80
Export rounds, medium, 1% to 1 1/2 in.	40	@ 45
Export rounds, narrow, 1% in. under	00	@ 1.05
No. 1 weasands, 24 in. up	13	@ 15
No. 1 weasands, 22 in. up	11	@ 13
No. 2 weasands	8	@ 10
Middle sewing, 1% @ 2 1/2 in.	90	@ 1.05
Middles, select, wide, 2 1/2 in. & up	1.90	@ 1.95
Beef bungs, export No. 1	14	@ 15
Beef bungs, domestic	8	@ 12
Dried or salted bladders, per piece:		
12-15 in. wide, flat	13	@ 14
10-12 in. wide, flat	8 1/2	@ 10 1/2
8-10 in. wide, flat	5 1/2	@ 7 1/2

Pork casings:		
Extra narrow, 20 mm. & dn.	3.05	@ 3.25
Narrow, mediums, 20 @ 32 mm.	3.15	@ 3.25
Medium, 32 @ 35 mm.	2.20	@ 2.30
Spe. medium, 35 @ 38 mm.	1.90	@ 2.00
Wide, 38 @ 43 mm.	1.80	@ 1.90
Export bungs, 34 in. cut	37	@ 38
Large prime bungs, 24 in. cut	28	@ 31
Medium prime bungs, 34 in. cut	23	@ 24
Small prime bungs	18	@ 22
Middles, per set	40	@ 45

SEEDS AND HERBS

Caraway Seed	22 @ 23	26 @ 27
Cominos seed	32 @ 33	37 @ 38
Mustard sd., fcy. yel.	22	..
Americana	23	..
Marjoram, Chilean	16 @ 21	20 @ 22
Oregano	21 @ 22	25 @ 26
Coriander, Morocco	12 1/2	@ 17
Natural No. 1	12 1/2	@ 17
Marjoram, French	57 @ 58	63 @ 65
Sage, Dalmatian	33 @ 34	38 @ 39
No. 1	33 @ 34	38 @ 39

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	28 1/2 @ 29	33 @ 34
Reslited	30 @ 31	34 @ 35
Chili powder	33 1/2 @ 35	39 @ 40
Cloves, Zanzibar	20 @ 21	24 @ 25
Ginger, Jam, unbl.	22 @ 24	26 @ 28 1/2
Ginger, African	18 @ 19	22 @ 23
Cochin	20 @ 21	24 @ 25
Mace, fcy. Banda	..	1.77
East Indies	..	1.75
West Indies	..	33
Mustard, flour, fcy.	..	26
No. 1	..	80 @ 82
West India Nutmeg	..	50 @ 54
Paprika, Spanish	..	31 @ 35
Pepper, Cayenne	..	30 @ 32
Red No. 1	..	50 @ 52
Pepper, Packers	46 @ 48	50 @ 54
Pepper, black	46 @ 50	50 @ 54
Pepper, white	67 1/2 @ 69	73 @ 75
Pepper, Black	..	49 @ 50
Malabar	46 @ 47	49 @ 50
Black Lampong	46 @ 47	49 @ 50

CURING MATERIALS

	Cwt.
Nitrite of soda (Chgo. w'bac) in 425-lb. bbls., del.	\$8.75 @ 9.00
Salt, n. ton, f.o.b. N. Y.:	..
Dbl. refined gran.	10.25
Small crystals	13.65
Medium crystals	14.65
Pure rfd., gran. nitrate of soda	4.75
Pure rfd. powdered nitrate of soda	unquoted
Salt, in min. car of 60,000 lbs. only, paper sacked f.o.b. Chgo.	..
Granulated	Per ton \$18.00
Medium	23.20
Rock, bulk, 40 ton cars, Detroit	10.00
Sugar—	..
Raw, 96 basis, f.o.b. New Orleans	5.45 @ 5.55
Standard gran., f.o.b. refiners (2%)	7.55 @ 7.75
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	7.16
Dextrase, per cwt. in paper bags, Chicago	6.81

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Mar. 8	San Francisco Mar. 9	No. Portland Mar. 9
FRESH BEEF: (Carcass)			
STEER:			
Good	400-500 lbs. \$39.00 @ 40.00	\$40.00 @ 42.00	\$40.00 @ 42.00
500-600 lbs.	39.00 @ 40.00	40.00 @ 42.00	40.00 @ 42.00
Commercial:			
400-500 lbs.	37.00 @ 38.00	38.00 @ 40.00	38.00 @ 39.00
Utility:			
400-500 lbs.	34.00 @ 36.00	34.00 @ 36.00	34.00 @ 36.00
COW:			
Commercial, all wts.	35.00 only	34.00 @ 36.00	36.00 @ 38.00
Cutter, all wts.	30.00 @ 31.00	29.00 @ 31.00	33.00 @ 34.00
FRESH VEAL AND CALF: (Skin-Off)			
Choice:			
80-130 lbs.	..	46.00 @ 48.00	48.00 @ 49.00
Good:			
80-130 lbs.	..	43.00 @ 45.00	48.00 @ 49.00
FRESH LAMB & MUTTON: (Carcass)			
LAMB:			
Choice:			
40-50 lbs.	..	36.00 @ 38.00	38.00 @ 39.00
50-60 lbs.	34.00 @ 36.00	35.00 @ 36.00	37.00 @ 38.00
Good:			
40-50 lbs.	..	36.00 @ 38.00	38.00 @ 39.00
50-60 lbs.	33.00 @ 35.00	35.00 @ 36.00	37.00 @ 38.00
Commercial, all wts.	32.00 @ 33.00	34.00 @ 36.00	36.00 @ 37.00
Utility, all wts.	30.00 @ 32.00	32.00 @ 34.00	33.00 @ 34.00
MUTTON (EWE):			
Good, 75 lbs. dn.	22.00 @ 24.00	18.00 @ 20.00	23.00 @ 25.00
Commercial, 70 lbs. dn.	22.00 @ 24.00	16.00 @ 18.00	21.00 @ 23.00
FRESH PORK CARCASSES: (Packer Style)			
80-100 lbs.	..	38.00 @ 40.00	..
100-120 lbs.	..	38.00 @ 40.00	..
120-137 lbs.	37.50 @ 39.00	38.00 @ 40.00	36.50 @ 37.50
FRESH PORK CUTS NO. 1:			
LOINS:			
8-10 lbs.	53.00 @ 57.00	58.00 @ 60.00	54.00 @ 55.00
10-12 lbs.	53.00 @ 57.00	58.00 @ 60.00	54.00 @ 55.00
12-16 lbs.	52.00 @ 56.00	..	52.00 @ 53.00
PICNICS:			
4-8 lbs.	42.00 @ 45.00	43.00 @ 45.00	..
PORK CUTS NO. 1:			
HAM, Skinned:	(Smoked)	(Smoked)	
12-16 lbs.	50.00 @ 53.00	54.00 @ 56.00	..
16-20 lbs.	49.00 @ 52.00	52.00 @ 54.00	54.00 @ 55.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	52.00 @ 58.00	62.00 @ 64.00	61.00 @ 66.00
8-10 lbs.	52.00 @ 58.00	60.00 @ 62.00	60.00 @ 62.00
10-12 lbs.	52.00 @ 58.00	58.00 @ 60.00	60.00 @ 62.00
LARD, Refined:			
Tierces	25.00 @ 26.00
50 lb. cartons & cans	24.50 @ 25.00
1 lb. cartons	23.00 @ 25.00

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IN BOTH
SOLUBLE
AND NATURAL
SPICE
SEASONINGS"

WIENER
BOLOGNA
PORK SAUSAGE

H. SCHLESINGER

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- **SAUSAGE RACKS** . . . From chopper to refrigeration with a minimum of time and effort!
- **DRAINING RACKS** . . . Barrett Lift-trucks eliminate needless re-handling!
- **BACON BOXES** . . . Close to a ton, but a one-man job with a Barrett!
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CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE BASIS
F.O.B. CHICAGO OR
CHICAGO BASIS

THURSDAY, MARCH 11, 1948

REGULAR HAMS

	Fresh or Frozen	S.P.
8-10	47n	47n
10-12	47n	47n
12-14	46½n	46½n
14-16	45½n	45½n

BOILING HAMS

	Fresh or Frozen	S.P.
10-18	41½n	41½n
18-20	38n	38n
20-22	36½n	36½n

SKINNED HAMS

	Fresh or Frozen	S.P.
10-12	49½	49½n
12-14	49n	49n
14-16	48n	48n
16-18	44n	44n
18-20	40n	40n
20-22	38½	38½n
22-24	38½	38½n
24-26	36½	36½n
26-28	35½	35½n
28-30	34	34

OTHER D.S. MEATS

	Fresh or Frozen	Cured
Regular plates	22n	22n
Clear plates	17n	17n
Square joints	23½	23½n
Jowl butts	19 @ 19½	18

PICNICS

	Fresh or Frozen	R.P.
4-6	35 @ 35½	35
6-8	34 @ 34½	34½
8-10	30½	30½
10-12	29	29
12-14	28	28
8-up, No. 2's	28	28

BELLIES

	Fresh or Frozen	Cured
0-8	45	45
8-10	44	44
10-12	42	42
12-14	35½	35½
14-16	33½	33½
16-18	33	33
18-20	32½	32½

D.S. BELLIES

	Fresh or Frozen	Cured
0-8	45	45
8-10	44	44
10-12	42	42
12-14	35½	35½
14-16	33½	33½
16-18	33	33
18-20	32½	32½

FAT BACKS

	Green or Frozen	Cured
6-8	16½n	17
8-10	16½n	17
10-12	16½n	17½
12-14	18n	18½
14-16	18n	19½
16-18	20n	20½
18-20	20n	20½
20-25	20n	20½

LARD FUTURES PRICES

MONDAY, March 8, 1948

	Open	High	Low	Close
Mar. 22.00	22.05	21.10	21.35a	
May 22.05	22.17½	21.20	21.35	
July 22.05	22.20	21.37½	21.40b	
Sept. 22.10	22.25	21.40	21.45	
Oct.	21.65a	

Sales: 18,720,000 lbs.

Open Interest, at close Fri., Mar. 5th: Mar. 105, May 674, July 495, Sept. 335, Oct. 3; at close Sat., Mar. 6th: Mar. 92, May 692, July 507, Sept. 338 and Oct. 3 lots.

TUESDAY, March 9, 1948

Mar. 20.90	21.52½	20.90	21.52½b
May 21.00	21.65	20.90	21.62½
July 21.05	21.65	20.90	21.65b
Sept. 21.20	21.70	21.05	21.70
Oct. 21.15	21.67½	21.10	21.67½b

Sales: 13,760,000 lbs.

Open Interest, at close Mon., Mar. 8th: Mar. 87, May 659, July 520, Sept. 349 and Oct. 3 lots.

WEDNESDAY, March 10, 1948

Mar. 21.50	21.57½	21.45	21.55b
May 21.60	21.70	21.52½	21.60
July 21.60	21.75	21.52½	21.70a
Sept. 21.70	21.80	21.57½	21.70a
Oct. 21.80	21.80

Sales: 7,800,000 lbs.

Open Interest, at close Tues., Mar. 9th: Mar. 80, May 690, July 519, Sept. 361 and Oct. 5 lots.

THURSDAY, March 11, 1948

Mar. 21.40	21.40	20.95	21.00
May 21.50	21.65	21.10	21.22½
July 21.55	21.65	21.12½	21.25
Sept. 21.60	21.65	21.17½	21.25
Oct. 21.20	21.40	21.20	21.35a

Sales: 14,120,000 lbs.

Open Interest, at close Wed., Mar. 10th: Mar. 68, May 656, July 537, Sept. 365 and Oct. 6 lots.

FRIDAY, March 12, 1948

Mar. 21.30	21.30	21.07½	21.20b
May 21.50	21.55	21.17½	21.40
July 21.55	21.60	21.20	21.42½
Sept. 21.50	21.50	21.27½	21.50
Oct. 21.35	21.47½	21.35	21.47½b

Sales: About 11,000,000 lbs.

Open Interest at close Thurs., Mar. 11th: Mar. 80; May 663; July 594; Sept., 388 and Oct. 6 lots.

WEEK'S LARD PRICES

	Tierces	Loose	Leaf
	P.S. Lard	P.S. Lard	Raw
Mar. 8	21.35a	20.50a	19.50n
Mar. 9	21.52½n	20.62½b	19.62½n
Mar. 10	21.35a	20.50a	19.50n
Mar. 11	21.00n	20.50a	19.50n
Mar. 12	21.20n	20.12½a	19.12½n

U. S. FATS IMPORTS NEAR PREWAR

U. S. imports of principal fats and oils during 1947 totaled approximately 1,370,000,000 lbs. (in terms of oil), about 50 per cent more than the 1946 imports but about 18 per cent less than the 1935-39 average. The following USDA table compares imports of specified oils and oil seeds for the calendar years 1947 and 1946.

Commodity	1946	1947
Babassu kernels, lbs.	39,463,000	22,233,000
Babassu oil, lbs.	2,314,000	1,747,000
Castor-beans, lbs.	226,295,000	276,507,000
Castor oil, lbs.	6,450,000	6,385,000
Flaxseed, bu.	3,394,000	282,000
Linseed oil, lbs.	94,405,000	117,326,000
Copra, short tons	394,696	677,000
Coconut oil, lbs.	2,353,000	23,530,000
Oilseed oil, lbs.	22,593,000	8,471,000
Edible, lbs.	12,690,000	11,250,000
Inedible, lbs.	103,000	248,000
Palm oil, lbs.	37,850,000	63,212,000
Sesame seed, lbs.	4,891,000	9,479,000
Tea seed oil, lbs.	88,000	6,377,000
Tucum kernels, lbs.	12,709,000	16,887,000
Tung oil, lbs.	36,207,000	121,564,000
Lard, Lbs.	79,100	135,000

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chgo.	823.30
Refined lard, 50-lb. cartons, f.o.b. Chicago	23.50
Kettle rend., tierces, f.o.b. Chgo.	24.00
Leaf, kettle, rend., tierces, f.o.b. Chgo.	24.75
Neutral tierces, f.o.b. Chicago	25.25
Standard shortening, *N. & S. 30.00	
Shortening, tierces, c.a.f. N. & S. Hydrogenated	31.75
*Del'd.	

MARKET PRICES *New York*

DRESSED BEEF CARCASSES

City Dressed

March 9,
1948

Choice, native, heavy	50 @ 53
Choice, native, light	46 1/2 @ 51
Good	42 1/2 @ 48 1/2
Comm.	39 @ 44 1/2
Cut & cutter	34 @ 35 1/2
Utility	35 @ 36
Bel. bull	37 1/2 @ 39

BEEF CUTS

	City
No. 1 ribs	65 @ 70
No. 2 ribs	57 @ 60
No. 1 loins	70 @ 75
No. 2 loins	60 @ 62
No. 1 hinds and ribs	56 @ 58
No. 2 hinds and ribs	50 @ 53
No. 3 hinds and ribs	45 @ 48
No. 1 rounds	47 @ 51
No. 2 rounds	47 @ 49
No. 1 chuck	42 @ 44
No. 2 chuck	38 @ 40
No. 3 chuck	38 @ 40
No. 1 briskets	38 @ 40
No. 2 briskets	36 @ 40
No. 1 flanks	20 @ 22
No. 2 flanks	20 @ 22
No. 1 top sirloins	55 @ 57
No. 2 top sirloins	53 @ 55
Balls, reg. 4 @ 6 lbs. av.	
Balls, reg. 6 @ 8 lbs. av.	

FRESH PORK CUTS

Western

Butts, regular 3/8	42 @ 45
Shoulders, regular	39 @ 40
Pork loins, fresh 12 lbs. do.	50 @ 51
Hams, regular, under 14 lbs.	46 @ 51
Hams, skinned, fresh, under 14 lbs.	52 @ 54
Pork, fresh, bone in	36 @ 39
Pork trimmings, ex. lean	47 @ 48
Pork trimmings, regular	28 @ 30
Spareribs, medium	38 @ 40
Bellies, sq. cut, seedless, 8/12-52 @ 56	

City

Boston butts, 3/8 lbs.	44 @ 46
Shoulders, regular	40 @ 41
Pork loins, fr., 10/12 lbs.	50 @ 51
Hams, regular, under 14 lbs.	47 @ 51
Hams, skind., under 14 lbs.	52 @ 56
Pork, fresh, bone in	38 @ 41
Pork trim., ex. lean	48 @ 50
Pork trim., regular	30 @ 34
Spareribs, medium	40 @ 41
Bellies, sq. cut, seedless, 8/12-52 @ 58	

FANCY MEATS

Veal breasts, under 6 oz.	65
6 to 12 oz.	80
12 oz. up.	1.00
Beef kidneys	25
Beef livers	70
Lamb livers	35
Oxtails under 1/2 lb.	16
Oxtails over 1/2 lb.	30

WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, MARCH 10, 1948

All quotations in dollars per cwt.

FRESH BEEF—STEER & HEIFER:

Choice:	
350-500 lbs.	None
500-600 lbs.	\$45.00-46.00
600-700 lbs.	45.00-47.00
700-800 lbs.	45.00-47.00

Good:	
350-500 lbs.	None
500-700 lbs.	42.00-45.00
700-800 lbs.	42.00-45.50

Commercial:	
350-600 lbs.	41.00-42.00
600-700 lbs.	41.00-42.00
Utility:	
350-600 lbs.	None

COW:	
Commercial, all wts.	36.00-37.50
Utility, all wts.	35.00-36.00
Cutter, all wts.	None
Canner, all wts.	None

FRESH VEAL AND CALF:

SKIN OFF, CARCASS:	
Choice:	
80-130 lbs.	45.00-47.00
130-170 lbs.	None
Good:	
80-130 lbs.	37.00-41.00
130-170 lbs.	41.00-43.00
170-200 lbs.	None

DRESSED HOGS

Hogs, gd. & ch., hd. on, lt. fat in

100 to 136 lbs.	34 1/2 @ 37 1/2
137 to 153 lbs.	34 1/2 @ 37 1/2
154 to 171 lbs.	34 1/2 @ 37 1/2
172 to 188 lbs.	34 1/2 @ 37 1/2

LAMBS

	City
Choice lambs	44 @ 46
Good lambs	42 @ 44
Commercial	38 @ 42
Utility	37 @ 39

MUTTON

	Western
Good	23 @ 25
Commercial	23 @ 25

VEAL—SKIN OFF

	Western
Choice carcass	45 @ 47
Good carcass	37 @ 43
Commercial carcass	33 @ 39
Utility	25 @ 28

BUTCHERS' FAT

Shop fat	8 1/2
Breast fat	9 1/2
Edible suet	10 1/2
Inedible suet	10 1/2

1947 MEAT GRADING

The totals of meats, meat products and by-products officially graded in the calendar years 1947 and 1946:

	Calendar Year—	
	1947	1946
	1,000 lb.	1,000 lb.
Fresh and frozen:		
Beef	2,931,463	6,849,566
Veal	236,525	911,661
Lamb	188,428	684,915
Yearling and mutton	20,442	148,893
Pork	13,607	112,022
Meats, cured and canned	20,763	284,436
Lard and pork fat	99,069	274,792
Lard substitutes	587	852
Sausage and ground meats	10,246	9,163
Miscellaneous meats	5,638	2,987
Total meats and lard	3,526,779	9,279,288
Oleomargarine and oleo oil	7,947	22,048

*Includes lard and pork fat certified for the Commodity Credit Corporation, as follows: In thousand lbs.: Dec. 1947—11,090; Nov. 1947—1,919; year 1947—97,239; year 1946—273,578. *Totals based on unrounded numbers. *Certified for CCC.

Commercial:	
50-80 lbs.	33.00-37.00
80-130 lbs.	36.00-39.00
130-170 lbs.	None
Utility, all wts.	25.00-28.00

FRESH LAMB AND MUTTON:

LAMB:	
Choice:	
30-40 lbs.	None
40-45 lbs.	43.00-45.00
45-50 lbs.	42.00-44.00
50-60 lbs.	39.00-42.00
Good:	
30-40 lbs.	None
40-45 lbs.	43.00-44.00
45-50 lbs.	40.00-42.00
50-60 lbs.	38.00-40.00
Commercial, all wts.	37.00-42.00
Utility, all wts.	None

MUTTON (EWE): 70 lbs. Dn.:	
Good	23.00-25.00
Commercial	23.00-25.00
Utility	None

FRESH PORK CUTS: Loins No. 1 (BLADELESS INCL.):	
8-10 lbs.	49.00-51.00
10-12 lbs.	49.00-51.00
12-16 lbs.	46.00-47.00
16-20 lbs.	40.00-44.00
Shoulders, Skinned, N. Y. Style:	
8-12 lbs.	39.00-41.00
Butts, Boston Style:	
4-8 lbs.	42.00-44.00



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BY-PRODUCTS—FATS—OILS

TALLOW AND GREASES

Weakness in lard futures early in the week influenced the market for tallow and greases, causing the larger soapers to drop their bids from the 20c to the 19½c level, basis fancy tallow and choice white grease. The larger buyers are credited with picking up some product at this basis early in the week, mostly in the lower grades. The continued weakness in lard led most buyers to drop practically out of the market Wednesday and stay out through Thursday.

TALLOW.—Closing quotations for tallow in carlots, f.o.b. producer's plant, were ½@1½c lower than a week earlier. Thursday's quotations:

Edible 21c asked; fancy, 19½c; choice, 19½c; extra 19½c; special 19c; No. 1, 18½c; No. 3, 18c; No. 2, 16½@17c.

GREASES.—The market in greases was mostly about ½c lower than a week earlier. Grease quotations on Thursday:

Choice white, 19½c; A-white, 19c; B-white, 18½c; yellow, 18c; house, 17@17½c; brown, 25 F.F.A., 17c.

GREASE OILS.—Grease oil prices responded to the earlier market for tallow and greases, and were up ¼@2c from the level of a week ago. No. 1 lard oil was quoted at 28c. Prime burning sold at 29½c. Acidless tallow oil was quoted at 27c.

NEATSFOOT OIL.—Quotations on neatsfoot oil were unchanged from a week earlier. Trading continued light. Neatsfoot stock was quoted at 26@27c in carload lots.

EASTERN FERTILIZER MARKET

New York, March 11, 1948

Buyers were showing a little more interest in feeding materials and more sales were reported. Some cheap cracklings were picked up at \$1.50 and some bids were heard of at \$1.60.

No sales of dried blood were reported but some wet rendered tankage sold at \$8.00 f.o.b. Eastern points.

Fertilizer is starting to move out to the farms in volume due to better weather. The movement should be heavy through the next 30 days.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates	
Ammonium sulphate, bulk, per ton, f.o.b. production point	\$40.00
Blood, dried 16% per unit of ammonia	8.00
Unground fish scrap, dried, 60% protein nominal f.o.b.	
Fish Factory, per unit	2.25
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports	44.50
in 100-lb. bags	48.00
Fertilizer tankage, ground, 10% ammonia, 10% B.F.L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, bulk per unit of ammonia	8.00
Phosphates	
Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$60.00
Bone meal, raw, 4½% and 50% in bags, per ton, f.o.b. works	67.50
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	.80

Dry Rendered Tankage

45/50% protein, unground, \$1.60 per unit of protein.

Production and Use of Animal Fats in January

Factory production in January of 192,513,000 lbs. of lard and rendered pork fat, 7,191,000 lbs. of edible tallow, 102,285,000 lbs. of inedible tallow and 219,000 lbs. of neatsfoot oil has been reported by the U. S. Department of Commerce. This represents a decline from the previous month for all except inedible tallow. The corresponding December figures were 203,173,000, 7,209,000, 96,930,000 and 248,000 lbs., respectively.

January factory consumption increased over a month earlier. The totals reported in lbs., compared with December (in parentheses) were: Lard and rendered pork fat 14,286,000 (9,957,-

BY-PRODUCTS MARKETS

(Chicago, Thursday, March 11, 1948.)

Blood

	Unit Ammonia
Unground, per unit ammonia	\$7.50

Digester Feed Tankage Materials

Unground, loose	\$7.50
Liquid stick, tank cars	\$8.50@4.00

Packhouse Feeds

	Carlots, per ton
50% meat and bone scraps, bulk	\$97.00@100.00
55% meat scraps, bulk	106.70@110.00
50% feeding tankage, with bone, bulk	91.65@93.95
60% digester tankage, bulk	110.00@113.00
80% blood meal, bagged	100.00@105.00
65% BPL special steamed bone meal, bagged	65.00

Fertilizer Materials

	Per ton
High grade tankage, ground 10@11% ammonia	\$6.00 and 10c
Bone tankage, unground, per ton	37.50@40.00
Hoof meal, per unit ammonia	7.25@7.50

Dry Rendered Tankage

	Per unit Protein
Cake	\$1.55@1.60
Expeller	1.55@1.60

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$2.50@2.75
Hide trimmings (green, salted)	1.75@2.00
Sinews and pizzles (green, salted)	1.75@2.00

	Per ton
Cattle jaws, skulls and knuckles	\$75.00
Pig skin scraps and trim, per lb.	.10

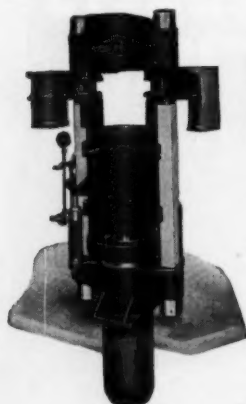
Animal Hair

Winter coil dried, per ton	\$100.00
Summer coil dried, per ton	70.00@75.00
Cattle switches	4@5
Winter processed, gray, lb.	.11@.12
Summer processed, gray, lb.	.7@.75

*F.O.B. shipping point. ax—asked n—nominal

000); edible tallow 4,457,000 (3,848,000); inedible tallow 116,209,000 (112,240,000); neatsfoot 308,000 (300,000).

January 31 factory and warehouse stocks on the same basis were: Lard and rendered pork fat 190,932,000 (165,793,000); edible tallow 6,532,000 (6,320,000); inedible tallow 151,367,000 (148,868,000); neatsfoot 1,227,000 (1,064,000).



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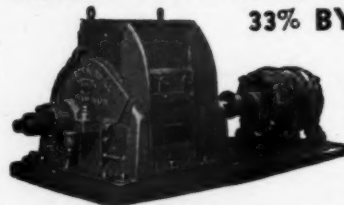
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VEGETABLE OILS

Vegetable oil prices changed relatively little in the week's trading. Thursday prices for crude cottonseed oil were a little easier, while soybean oil and corn oil were about unchanged and coconut oil and peanut oil each $\frac{1}{2}$ c down compared with a week earlier.

Department of Commerce figures for the fourth quarter of 1947 give total factory consumption of fats and oils as 2,860,831,000 lbs., of which 1,016,844,000 lbs. were used in refining and the remainder in other ways. Production of shortening accounted for use of 422,596,000 lbs., oleomargarine 201,100,000, and soap 610,442,000.

SOYBEAN OIL.—A nominal price of 21c, basis Decatur, was unchanged from the paid price Thursday of last week.

COTTONSEED OIL.—Thursday's spot crude price of 23 @ 23 $\frac{1}{2}$ c across the Belt was easier than the bid and asked price a week earlier. Quotations on the N. Y. futures market the first four days of the week were reported as follows:

MONDAY, MARCH 8, 1948					
	Open	High	Low	Close	Pr. cl.
Mar.	27.50	27.50	26.40	*25.50	27.10
May	24.90	25.00	24.34	24.35	25.25
July	23.95	24.00	23.00	*23.00	24.07
Sept.	21.95	21.95	21.30	*21.00	22.30
Oct.	21.00	21.00	21.00	*19.50	21.00
Dec.	*19.00	*18.00	19.00
Jan., '49 ..	*19.00	*19.00	19.00

Total sales: 187 contracts.

TUESDAY, MARCH 9, 1948					
	Open	High	Low	Close	Pr. cl.
Mar.	*26.00	26.25	26.10	*26.25	25.50
May	24.00	24.70	23.65	*24.65	24.35
July	22.90	23.45	22.45	*23.40	23.00
Sept.	20.75	21.40	20.70	*21.30	21.00
Oct.	*19.50	*20.10	19.50
Dec.	*17.50	*18.25	18.00
Jan., '49 ..	*17.50	*18.25	19.00

Total sales: 212 contracts.

WEDNESDAY, MARCH 10, 1948					
	Open	High	Low	Close	Pr. cl.
Mar.	*26.00	26.20	26.00	*26.10	26.25
May	24.40	24.65	24.05	*24.45	24.70
July	23.05	23.50	22.60	*23.15	23.40
Sept.	20.85	21.10	20.85	*21.10	21.30
Oct.	*19.75	*19.75	20.10
Dec.	*17.80	*18.20	18.25
Jan., '49 ..	*17.80	*18.20	18.25

Total sales: 68 contracts.

THURSDAY, MARCH 11, 1948					
	Open	High	Low	Close	Pr. cl.
Mar.	*26.11	26.25	26.10	*25.75	26.10
May	24.45	24.65	24.05	*24.25	24.45
July	23.20	23.30	22.75	*23.00	23.15
Sept.	*21.05	21.25	20.80	*20.90	21.10
Oct.	*19.50	18.05	18.05	*19.80	19.75
Dec.	*18.00	*18.00	18.20
Jan., '49 ..	*18.00	*18.00	18.20

Total sales: 102 contracts.

*Bid. †Nominal.

COCONUT OIL.—Thursday's price of 22 $\frac{1}{2}$ c asked, Pacific Coast, was about $\frac{1}{2}$ c down from asked price a week ago.

CORN OIL.—At 23c nominal this product was firm with the nominal price a week ago.

PEANUT OIL.—Thursday's price of 23c nominal, Southeast, was $\frac{1}{2}$ c down from nominal prices a week earlier.

1947 MARGARINE PRODUCTION

The Bureau of Internal Revenue has reported 1947 production of margarine at 745,866,846 lbs., consisting of 686,866,745 lbs. of uncolored and 59,000,101 of colored. Total 1947 exports were 19,953,602 lbs., leaving the net for domestic use at 725,913,244 lbs.

The National Association of Margarine Manufacturers reported that November and December 1947 margarine production exceeded creamery butter production for the same months. November margarine production was 115 per cent of creamery butter; December production, 111 per cent; year's average, 56 per cent.

JANUARY MARGARINE TAX

Taxes paid on oleomargarine during January 1948 and 1947, as reported by the Bureau of Internal Revenue:

	Jan. 1948	Jan. 1947
Excise taxes (including special taxes)	\$730,053.20	\$501,033.30

Quantity of product on which tax was paid during January, 1948 and 1947:

	Jan. 1948	Jan. 1947
Oleomargarine, colored, lbs.	4,509,555	2,856,927
Oleomargarine, uncolored, lbs.	81,391,000	69,229,180

VEGETABLE OILS

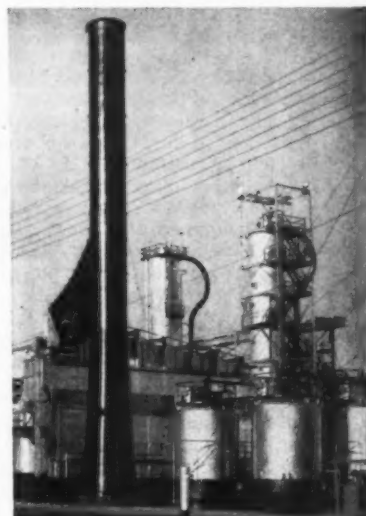
Crude cottonseed oil, carlots, f.o.b. mills
Valley	23 @ 23 $\frac{1}{2}$
Southeast	23 @ 23 $\frac{1}{2}$
Texas	23 @ 23 $\frac{1}{2}$
Soybean oil, in tanks, f.o.b. mills, Midwest	21n
Corn oil, in tanks, f.o.b. mills, Midwest	23n
Coconut oil, Pacific Coast	22 $\frac{1}{2}$ ax
Peanut oil, f.o.b. Southern points	23n
Cottonseed foots
Midwest and West Coast	6n
East	6n

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White domestic, vegetable	37
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Milk churned pastry	35
Water churned pastry	34

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HIDES AND SKINS

Successive declines establish 2c drop on packer native steers—Colorados down 2c on limited trading—heavy cows down 2c, light cows down 1@1½c—packer bulls sell steady—Packer light calf sell down 5c, packer kips down 2½c—However, trade volume increasing.

Chicago

PACKER HIDES.—The packer hide market made further irregular declines this week in a spotty trade. While trading was spread throughout the week, one or two descriptions moved at a time, in a fair volume way on some selections. Reported sales so far this week total about 90,000 hides, in addition to about 40,000 more at the close of last week. While the market displayed no particular signs of stability at any time during the week, the increased volume of hides moving was encouraging; the trade this week was the largest for several weeks.

Native steers sold down 2c from previous week, as did also branded steers on limited trading; heavy native cows sold down 2c also; light cows moved 1 @ 1½c lower; branded cows sold down a cent at the close of last week; packer bulls were the only selection selling steady, with the trade of the opinion that these had been priced rather low earlier.

At the opening of the week, one packer sold 2,500 St. Paul all-heavy native steers at 22½c, with no recent comparable trading in that description. Another packer sold 2,000 Feb.-Mar. mixed light and heavy native steers at the week-end, and 800 more at the opening of this week, all at 22c, or a cent under the trading price early last week; at mid-week, one packer sold 9,000 Feb.-Mar. light and heavy native steers at 21c, establishing another cent decline.

Two packers sold a total of 5,300 extreme light native steers at the opening of the week at 26c, and the Association moved 1,000 Mar. same basis; this was ½c under last week's nominal quotation, or 1½c down from last actual trading.

The trading on branded steers was not very conclusive. Butt brands were quoted 20½c, nom., based on the sale by one packer of 2,500 late Jan. forward Colorados at mid-week at 20c; the Association also sold 3,700 mixed branded steers at 20c. Heavy and light Texas steers were quoted 20½c, nom., but still slow; extreme light Texas steers were nominal around 23½c, pending trading.

One packer sold a total of 10,800 late Jan. forward heavy native cows at 21c for regular points, figuring two cents under last week's basis; another packer moved 1,300 Feb.-Mar. also at 21c.

At the opening of the week, the Association sold a total of 5,800 light native cows, part at 23½c and part 23c. Later, four local packers sold a total of 35,600 northern point light cows at 23½c, dating Jan. forward. Late this week, one packer sold 5,400 River point light cows also at 23½c. These prices are 1@1½c under last week.

As mentioned here last week, 23c was bid for branded cows, with indications of quiet trading; at the close of the week, the Association confirmed the sale of 3,950 branded cows at 23c, and an outside packer moved 2,800 same basis; other packers followed at the close of the week with a total of 29,000 branded cows at 23c for regular points; 2,000 Okla. City and 2,000 Ft. Worth branded cows sold at 23½c. An outside packer sold 1,300 northern branded cows early in the week also at 23c, but this figure is reported no longer available; however, branded cows are reported well sold up in most directions, and a sizeable quantity reported booked quietly to tanning account.

At the opening of the week, one packer sold 800 March bulls, at steady prices of 14½c for native and 13½c for branded bulls; these had been viewed by the trade as priced comparatively low earlier, and a good inquiry has been reported.

Inspected cattle slaughter declined sharply during Feb., with total reported at 976,796, as compared with 1,312,051 for Jan., and 1,142,546 for Feb. 1947;

total for first two months this year 2,288,847, as against 2,545,685 for same period 1947. Calf slaughter during Feb. was down to 510,748 head, as against 586,269 for Jan., and 521,435 for Feb. 1947; total for first two months this year was 1,096,017, as against 1,112,294 for same time 1947.

Total shoe production for 1947 was estimated by the Bureau of the Census at 468,000,000 pairs, 12 per cent less than the 1946 output of 529,000,000 pairs. Production during December was about 40,000,000 pairs, five per cent more than the 38,000,000 reported for Nov., and two per cent more than the 39,000,000 produced in December, 1947.

Federally inspected cattle slaughter for the week ended March 6 moved up to 272,000 head, 15 per cent over the 237,000 of previous week, but nine per cent under the 298,000 of same week last year. Calf slaughter at 121,000 head was three per cent under the 125,000 of previous week, and 10 per cent under the 134,000 of same week last year. Prospects of labor difficulties during the coming week were probably a factor in the increased cattle runs.

OUTSIDE SMALL PACKER.—The market on outside small packer hides is quoted in a range of 19@22c, selected, trimmed, with top for very light average hides; not much actual business is coming to light at the moment.

PACIFIC COAST.—At the close of last week, 12,000 Jan. and early Feb. small packer hides moved in the southern market at 19c for cows and 17½c for steers. At mid-week, two of the larger killers sold about 15,000 hides at the same figures, 19c for cows and 17½c for steers; and about 20,000 Los Angeles independent packer hides were reported moving same basis.

PACKER CALF AND KIPSKINS.—Packer calfskins sold lower at late mid-week. One packer sold 7,500 Milwaukee all-weight Feb.-Mar. calf at 50c, or 5c down from two weeks back; 7,000 more Wisconsin point all-weights sold at 48c, reported being discontinued account take-off. One packer sold 3,000 St. Paul light calf under 9½ lbs. at 50c, down 5c; northern heavy calf, 9½/15 lbs., reported comparatively scarce and 55c indicated obtainable in one direction. However, 2,000 March River point light

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WEEK'S CLOSING MARKETS

CHICAGO HIDE QUOTATIONS

PACKER HIDES			
	Week ended Mar. 11, '48	Previous Week	Cor. week, 1947
Hvy. nat. str.	@21	23 @23 1/2	23 @23 1/2
Hvy. Tex. str.	@20 1/2	@22 1/2	@21 1/2
Hvy. butt	@20 1/2	@22 1/2	@21 1/2
brnd'd str.	@20 1/2	@22 1/2	@21 1/2
Hvy. Colo. str.	@20	@22	@21
Ex-light Tex.	@23 1/2	@24 1/2	@23 1/2
str.	@23 1/2	@24 1/2	@23 1/2
Brnd'd cows.	@21	23 @23 1/2	23 @24
Hvy. nat. cows.	@21	23 @23 1/2	23 @24
Lt. nat. cows.	@24	24 1/2 @25 1/2	26 @27
Nat. bulls	@14 1/2	@14 1/2	@18 1/2
Brnd'd bulls	@13 1/2	@13 1/2	@17 1/2
Calfskins, Nor. 50	@55	55 @60	70 @72 1/2
Kips, Nor. nat.	@32 1/2	@35	34 @36
Kips, Nor. brnd	@30	@32 1/2	31 @33
Slunks, reg.	@2.00	@2.00	@3.65
Slunks, hrls.	1.00 @1.15	1.00 @1.15	@1.20

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	19 @22	20 @23	20 @23
Brnd'd all wts.	18 @21	19 @22	19 @22
Nat. bulls	12 @13	12 @13	15 1/2 @16
Brnd'd bulls	11 @12	11 @12	14 1/2 @15
Calfskins	30 @35	30 @35	@65
Kips, nat.	22 @23	23 @24	@34
Slunks, reg.	@2.00	@2.00	@3.25
Slunks, hrls.	@1.00	@1.00	@1.10

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

COUNTRY HIDES

All-weights	16 @17 1/2	17 @18 1/2	17 @20
Bulls	10 @11 1/2	10 @11 1/2	12 @13
Calfskins	25 @26 1/2	26 @27 1/2	35 @40
Kipskins	29 @21 1/2	29 @21 1/2	25 @27

All country hides and skins quoted on flat trimmed basis.

SHEEPSKINS, ETC.

Pkr. shearls.	2.95 @3.00	2.90 @3.00	2.00 @2.15
Dry pelts	26 @27	27 @28	25 @26
Horsehides	8.00 @9.00	8.50 @9.00	7.50 @8.75

FRIDAY'S CLOSINGS

Provisions

The live hog top of \$24.00 at Chicago Friday was 50c down from a week earlier, while the average at \$21.65 was 45c off. Provision prices were steady to 1@2c lower for the week. Friday quotations: Under 12 pork loins, 48@49; 10/14 green skinned hams, 49@49 1/2; Boston butts, 39@40; 16/down pork shoulders, 33@35; under 3 spareribs, 36@37; 8/12 fat backs, 16 1/4; regular pork trimmings, 22@23; 18/20 DS bellies, 28; 4/6 green picnics, 35; 8/up green picnics, 29@30.

Cottonseed Oil

Cottonseed oil futures closed at New York Friday: Mar. 25.85b, 26.25ax; May 24.40; July 23.05b, 23.15ax; Sept. 21.13; Oct. 20.00b, 20.20ax; Dec. 18.10b, 19.25ax; Jan. ('49) 18.10n. Sales were 97 lots.

CHICAGO PROV. SHIPMENTS

Provision shipments by rail from Chicago for the week ended March 6:

	Week Mar. 6	Previous week	Cor. wk. 1947
Cured meats, pounds	26,879,000	22,020,000	24,497,000
Fresh meats, pounds	35,633,000	29,224,000	61,830,000
Lard, pounds	6,186,000	4,697,000	8,443,000

and heavy calf sold at 47c, down 3c from two weeks back. Another packer sold 15,000 more Milwaukee all-weight calf at 50c.

Packer kipskins also sold down 2 1/2c at late mid-week. One packer sold 4,000 Dec.-Jan.-Feb. northern native kips at 32 1/2c, and 2,500 northern over-weights at 27 1/2c, with brands at usual 2 1/2c discount in each instance. Another packer followed with 3,500 Jan. kips, northern natives also at 32 1/2c, and northern over-weights 27 1/2c. Southern kips are quoted nominally around 2 1/2c under northern and all kips still reported in fair supply.

SHEEPSKINS.—Packer Fall clips and shearlings continue firm, with a continued good inquiry from mouton tanners and very limited offerings. Fall clips are reported salable at \$3.95@4.00, and No. 1 shearlings at \$2.95@3.00; some small lots of No. 2's sold at \$1.50, steady; No. 3's are reported salable around \$1.15. Pickled skins continue soft, and reported obtainable around \$10.00 per doz. for current packer production, running fairly cockly, while buyers talk down around \$8.00. Packer wool pelts are quoted around \$4.25@4.50 per cwt. liveweight basis, with sales around these prices credited recently by interior packers; the low value of the slats is a depressing factor.

N. Y. HIDE FUTURES

MONDAY, MARCH 8, 1948

	Open	High	Low	Close
Mar.	23.90b	23.95	23.80	23.75b
June	22.10b	22.20	21.95	22.00b
Sept.	20.75b	20.90	20.70	20.65b
Dec.	19.70b	19.80	19.50	19.50b

Closing 35 to 45 lower; sales 55 lots.

TUESDAY, MARCH 9, 1948

Mar.	23.50b	24.25	23.95	24.30n
June	21.85	22.50	21.85	22.48
Sept.	20.50	21.25	20.50	21.25
Dec.	19.30b	20.00	19.50	20.15n

Closing 50 to 65 higher; sales 103 lots.

WEDNESDAY, MARCH 10, 1948

Mar.	24.10	24.10	23.50	23.15b
June	22.01b	22.30	22.01	22.01
Sept.	20.65b	21.20	21.00	21.10
Dec.	19.90	20.20	19.90	20.20b

Closing 5 up to 1.15 down; sales 85 lots.

THURSDAY, MARCH 11, 1948

Mar.	22.50b	22.91	22.75	22.80b
June	22.05	22.45	22.00	22.05b
Sept.	21.10b	21.60	21.10	21.15
Dec.	20.25b	20.60	20.45	20.40b

Closing 35 lower to 20 higher; sales 65 lots.

FRIDAY, MARCH 12, 1948

Mar.	22.50b	22.45	22.00	22.45
June	21.95	22.05	21.35	21.65
Sept.	20.92	21.05	20.75	20.85b
Dec.	20.00b	20.25	19.95	20.10b

Closing 30 to 40 lower; sales 100 lots.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended March 6, 1948, were 6,474,000 lbs.; previous week 7,945,000 lbs.; same week 1947, 8,456,000 lbs.; 1948 to date 68,718,000 lbs.; same period 1947, 76,016,000 lbs.

Shipments of hides from Chicago for the week ended March 6, 1948, were 4,925,000 lbs.; previous week 4,924,000 lbs.; same week last year, 15,420,000 lbs.; 1948 to date 45,761,000 lbs.; same period 1947, 78,321,000 lbs.

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LIVESTOCK MARKETS *Weekly Review*

LAMB CROP SMALLER AND CONDITIONING THEM FOR KILL EXPECTED TO LAG

For the seventh year in a row, the early lamb crop in the principal producing areas is smaller than the year before, according to the March 1 report of USDA's Bureau of Agricultural Economics. This year's 10 per cent decrease indicates the smallest early lamb crop on record. The small crop reflects the decrease in the number of breeding ewes and a smaller proportion of ewes lambing before March 1. The number of lambs saved per 100 ewes appears to be about the same as in 1947.

Development of lambs so far this year has been slower than usual, but the animals are reported in better condition than expected in view of adverse weather. Marketings of early lambs before July are expected to be about in line with the smaller crop, but the number in slaughter condition is likely to make up a smaller proportion of the total. The total will be affected by weather and feeding conditions in California which are currently adverse.

By regions the situation is as follows:

Range feed conditions in California on March 1 were at an all-time low. Drought dried up early lamb ranges in the San Joaquin valley and in southern California and held back pastures in the Sacramento valley. Reduction in the number of breeding ewes and a smaller proportion lambing early is expected to result in a 7 per cent decline in the California crop. More fat lambs are indicated than might be expected, but the market movement started early and many lambs probably will be sold as feeders.

In Texas cold weather retarded development of early lambs. The movement of early lambs and of yearlings and wethers is expected to be similar to last year, but the total will be lower because of the reduction in the number of

FEDERALLY INSPECTED SLAUGHTER

CATTLE	
	1948
January	1,312,051
February	976,796
March	1,227,735
April	1,203,137
May	1,263,755
June	1,206,578
July	1,274,273
August	1,216,068
September	1,407,190
October	1,496,683
November	1,336,590
December	1,345,695

CALVES	
	1948
January	586,269
February	510,748
March	643,962
April	678,440
May	626,508
June	620,696
July	656,182
August	627,749
September	719,300
October	812,992
November	762,096
December	673,218

HOGS	
	1948
January	5,223,309
February	3,745,793
March	3,405,885
April	3,615,746
May	3,831,450
June	3,653,443
July	3,454,634
August	2,731,363
September	2,948,416
October	3,977,734
November	5,501,067
December	6,234,454

SHEEP	
	1948
January	1,347,240
February	1,270,918
March	1,237,468
April	1,321,589
May	1,355,065
June	1,329,034
July	1,380,151
August	1,253,030
September	1,458,430
October	1,697,038
November	1,470,856
December	1,451,152

breeding ewes. Inventories of yearling lambs and wethers also are lower.

In the Southeast a smaller early lamb crop is indicated by the smaller proportion of ewes reported to have lambled

SLAUGHTER DECREASES SHARPLY IN FEBRUARY

Federally inspected meat packers slaughtered over 2,000,000 fewer head of livestock in February than in January, and almost 390,000 fewer head than in February a year ago, according to data compiled by the U. S. Department of Agriculture.

The accumulative figures for the year-to-date show a decline in slaughter of 1,302,181 head from the figures for January and February 1947. Totals for all animals were 14,909,752 and 16,211,933, respectively. The decline was shared by all species, but was most marked in the year-to-date slaughter of hogs, which dropped from 9,741,319 head a year ago to 8,969,102 this year, a decline of nearly 800,000 head.

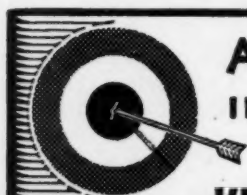
In the comparative February figures, slaughter of cattle declined most both in numbers and in proportion. The February kill of cattle at 976,796 head was down 165,750 head from the February 1947 slaughter of 1,142,546 head. Calf slaughter declined less severely at 510,748 head compared with 521,435.

The February decline in hog slaughter was proportionately comparatively small at 3,745,793 head, a drop of 151,135 head from the 3,896,928 killed in February last year.

Sheep and lamb slaughter continued the downward trend that has been evident for some time, dropping 71,372 head to 1,208,546 in February compared with 1,279,918 a year ago.

by March 1 and a decline in the percentage of lambs saved. Marketings are expected to follow the pattern of last year, with the peak movement in July.

In the Northwest the winter season was favorable to keep ewes in good condition and get lambs off to a good start. The slightly higher percentage lamb crop, however, will not offset a 7 per cent decline in the number of ewes.



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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, March 10, 1948, reported by the Production & Marketing Administration:

HOOGS (Quotations based on
lard hogs) St. L. Natl. Stk. Yds. Chicago Kansas City Omaha St. Paul

BARRORS AND GILTS:

Good and Choice:

120-140 lbs.	\$18.00-21.25	\$19.00-22.50	\$.....	\$.....	\$.....
140-160 lbs.	21.00-22.75	22.00-23.50	20.75-22.50	19.00-20.25	21.50-22.25
160-180 lbs.	22.50-23.50	23.00-24.00	22.00-23.25	20.00-21.25	22.25-23.50
180-200 lbs.	23.50-23.75	23.50-24.00	23.00-23.50	23.00-24.00	23.50-23.60
200-220 lbs.	23.50-23.75	23.50-24.00	23.25-23.60	23.25-24.00	23.50-23.60
220-240 lbs.	23.25-23.50	23.00-24.00	22.75-23.50	23.00-24.00	23.00-23.50
240-270 lbs.	22.00-23.50	21.75-23.25	21.75-23.25	22.00-23.75	21.25-23.50
270-300 lbs.	21.00-22.50	20.50-22.00	20.50-22.25	20.50-22.25	19.75-21.50
300-330 lbs.	19.50-21.25	20.25-20.75	20.00-21.00	19.50-20.50	19.50-20.00
330-360 lbs.	19.00-20.50	19.75-20.50	19.50-20.50	19.00-20.00	19.00-19.50

Medium:

100-220 lbs.	21.00-23.00	21.00-23.00	21.50-23.00	20.00-22.75	22.00-23.25
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SOVS:

Good and Choice:

270-300 lbs.	19.00-19.25	19.25-19.50	17.75-18.00	17.00-17.50	17.50-18.00
300-330 lbs.	19.00-19.25	19.25-19.50	17.75-18.00	17.00-17.50	17.50-18.00
330-360 lbs.	18.75-19.25	19.00-19.25	17.50-17.75	17.00-17.50	17.50-18.00
360-400 lbs.	18.50-19.00	18.75-19.00	17.50-17.75	17.00-17.50	17.50-18.00

Good:

400-450 lbs.	18.25-19.00	18.50-18.75	17.25-17.50	17.00-17.50	17.50-17.75
450-550 lbs.	18.00-18.75	18.00-18.50	17.25-17.50	17.00-17.50	17.50-17.75

Medium:

550-550 lbs.	17.00-18.75	17.00-19.00	16.75-17.50	16.75-17.25	16.50-16.75
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PIGS (Slaughter):

Medium and Good:

90-120 lbs.	14.00-18.25	17.00-20.00
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SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:

700-900 lbs.	27.00-30.00	27.00-30.50	27.00-31.50	26.25-29.50	26.50-29.50
900-1100 lbs.	27.00-30.00	28.00-32.00	27.25-31.00	26.50-31.00	27.00-30.00
1100-1300 lbs.	27.00-30.00	28.00-32.00	27.25-31.00	26.50-31.00	27.00-30.00
1300-1500 lbs.	27.00-30.00	27.50-31.50	26.75-30.50	25.75-30.00	26.50-29.00

STEERS, Good:

700-900 lbs.	25.00-27.00	24.50-28.00	24.50-27.00	24.00-26.25	24.50-27.00
900-1100 lbs.	25.00-27.00	25.00-28.00	24.75-27.25	24.00-26.50	24.50-27.00
1100-1300 lbs.	25.00-27.00	25.00-28.00	24.75-27.25	24.25-26.50	24.50-27.00
1300-1500 lbs.	25.00-27.00	25.00-28.00	24.75-26.75	24.25-26.00	24.50-26.50

STEERS, Medium:

700-1100 lbs.	21.00-25.00	21.50-25.00	22.00-24.75	21.00-24.25	22.00-24.50
1100-1300 lbs.	22.00-25.00	22.50-25.00	22.50-24.25	22.00-24.25	22.00-24.50

STEERS, Common:

700-1100 lbs.	19.00-21.00	19.50-22.50	18.50-22.50	18.00-21.75	18.50-22.00
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HEIFERS, Choice:

600-800 lbs.	26.50-28.50	26.50-27.75	26.00-28.00	25.50-27.75	26.00-28.00
800-1000 lbs.	26.50-28.50	26.75-28.00	26.25-28.00	25.50-28.00	26.00-28.00

HEIFERS, Good:

600-800 lbs.	24.50-26.50	24.00-26.75	24.25-26.00	23.50-25.50	23.50-26.00
800-1000 lbs.	24.50-26.50	24.25-26.75	24.25-26.25	23.50-25.50	24.00-26.00

HEIFERS, Medium:

500-900 lbs.	21.00-24.50	20.50-24.25	21.00-24.25	20.50-23.50	21.00-24.00
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HEIFERS, Common:

500-900 lbs.	17.50-21.00	18.50-20.50	17.50-21.50	17.50-20.50	17.50-21.00
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COWS (All Weights):

Good	21.00-23.00	20.50-22.50	21.00-23.00	20.00-22.00	20.00-23.00
Medium	19.00-21.00	19.00-20.50	18.75-21.00	17.75-20.00	19.00-20.00
Cut. & com.	16.00-19.00	15.50-19.00	15.75-18.75	15.25-17.75	16.00-19.00
Canners	15.50-16.00	15.00-15.50	14.00-15.75	14.00-15.25	15.00-16.00

BULLS (Yrsl. Excl.), All Weights:

Beef, good	22.50-23.00	23.00-23.75	22.00-22.50	21.50-22.25	21.00-22.50
Beef, medium	21.50-22.50	22.50-23.50	21.50-22.50	21.00-21.75	20.50-22.50
Beef, medium	20.00-21.50	21.00-22.50	19.00-21.50	19.50-21.00	19.50-20.50
Sausage, cut. & com.	17.00-20.00	17.50-21.00	16.50-18.00	17.50-19.50	17.00-19.50

VEALERS (All Weights):

Good & choice	24.00-29.50	25.00-28.00	25.00-29.00	23.00-26.50	26.00-30.00
Com. & med.	15.00-24.00	17.00-25.00	16.00-25.00	16.00-23.00	15.00-26.00
Cull, 75 lbs. up.	8.00-15.00	14.00-17.00	12.00-16.00	12.00-16.00	10.00-15.00

CALVES (500 lbs. down):

Good & choice	22.00-25.50	21.00-24.00	24.00-27.00	20.00-25.00
Com. & med.	15.00-22.00	16.00-21.00	16.00-24.00	15.00-20.00
Cull	10.00-15.00	14.00-16.00	12.00-16.00	11.00-15.00

SLAUGHTER LAMBS AND SHEEP:

LAMBS (Wooled):

Good & choice	21.75-22.50	21.50-22.50	20.00-20.75	20.00-21.00
Med. & good	18.00-21.50	18.00-21.25	18.00-19.75	17.50-20.00	12.50-13.50
Common	15.50-17.50	15.00-17.50	15.50-17.75	14.50-17.25	10.00-12.25

YRLG. WETHERS:

Good & choice	21.75-22.50
Med. & good

EWES:

Good & choice	11.00-11.50	12.50-13.50	11.50-12.00	12.00-13.00	18.75-21.50
Com. & med.	10.00-11.00	10.50-12.50	9.00-11.25	8.50-12.00	15.25-18.50

*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.

*Quotations on slaughter lambs and yearlings of Good and Choice grades and the Medium and Good grades and on ewes of Good and Choice grades as combined represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

*Quotations on woolled basis.



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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER showing the number of livestock slaughtered at 13 centers for the week ended March 6, 1948.

	CATTLE		Cor.
	Week ended	Prev. week	
Chicago†	23,564	21,401	26,236
Kansas City†	18,289	16,125	17,143
Omaha†	22,601	22,853	24,220
East St. Louis†	7,918	7,291	12,565
St. Joseph†	8,349	8,105	7,710
Sioux City†	10,248	10,436	11,653
Wichita†	2,349	2,022	3,308
New York & Jersey City†	7,147	5,652	9,467
Okl. City†	4,078	3,106	8,177
Cincinnati†	5,148	5,797	6,084
Denver†	5,148	5,797	6,084
St. Paul†	14,121	15,083	11,174
Milwaukee†	3,501	4,029	3,860
Total	127,313	121,900	148,495

	HOGS		Cor.
	Week ended	Prev. week	
Chicago†	33,539	38,526	27,058
Kansas City†	7,615	10,241	133,739
Omaha†	46,861	40,282	135,080
East St. Louis†	32,291	30,474	21,673
St. Joseph†	22,530	18,829	12,653
Sioux City†	25,879	24,161	129,387
Wichita†	3,145	3,330	2,392
New York & Jersey City†	33,778	27,977	30,713
Okl. City†	9,843	7,484	9,899
Cincinnati†	15,235	18,953	7,212
Denver†	9,797	9,797	9,797
St. Paul†	32,002	33,527	16,039
Milwaukee†	4,338	4,353	3,925
Total	267,056	238,287	239,747

	SHEEP		Cor.
	Week ended	Prev. week	
Chicago†	10,195	10,756	9,089
Kansas City†	21,392	12,743	115,600
Omaha†	19,611	18,215	120,799
East St. Louis†	4,376	4,887	3,338
St. Joseph†	16,819	13,609	11,844
Sioux City†	8,171	7,980	112,461
Wichita†	3,761	3,246	3,064
New York & Jersey City†	39,071	32,824	38,997
Okl. City†	1,036	999	2,137
Cincinnati†	595	605	352
Denver†	1,103	1,103	1,103
St. Paul†	6,250	7,064	4,435
Milwaukee†	1,086	820	273
Total	132,363	113,358	133,522

*Cattle and calves.
†Federally inspected slaughter, including directs.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including directs.

BALTIMORE LIVESTOCK

Livestock prices at the Baltimore, Md., market on March 9, 1948:

CATTLE:	
Steers, med. & gd.	\$20.00@26.50
Cows, good	21.00@21.50
Cows, com. & med.	18.00@19.00
Cows, cut. & can.	14.50@17.50
Bulls, sausage, med. & com.	22.50@24.00
Bulls, sausage, med. & com.	18.85@23.00

CALVES:	
Vealers, gd. & choice	\$26.00@30.00
Vealers, med. to gd.	25.00@26.00
Com. to med.	12.00@25.00
Cal to com.	10.00@12.00

HOGS:	
Gd. & ch.	\$23.25@23.50

LAMBS:	
Gd. & ch.	\$25.00

NEW YORK RECEIPTS

Receipts of salable live stock at Jersey City and 41st st., New York market for week ended March 6, 1948:

Cattle Calves Hogs Sheep	
Salable	660 1,152 586 25
Total (incl. directs)	2,797 5,353 20,312 28,068
Previous week:	
Salable	738 2,044 523 467
Total (incl. directs)	4,641 8,029 17,049 25,073
*Including hogs at 31st street.	

CORN BELT DIRECT TRADING

(Reported by Office of Production & Marketing Administration.)

Des Moines, Ia., March 11.—At the ten concentration yards and 11 packing plants in Iowa and Minnesota for the first four days this week prices were unevenly \$1.00 to \$1.75 lower. The Thursday market was very uneven but mostly 50c to \$1.00 down from Wednesday's average. Quotations Thursday ranged as follows:

Hogs, good to choice:	
160-180 lb.	\$17.75@21.50
180-240 lb.	20.75@22.25
240-330 lb.	18.25@21.75
300-360 lb.	17.25@20.00

Sows:	
270-330 lb.	\$16.00@17.50
400-550 lb.	14.25@16.50

Receipts of hogs at Corn Belt markets for the week ended March 11 were:

	This week	Same day last wk.
Mar. 5	40,000	23,000
Mar. 6	30,000	31,500
Mar. 8	50,000	65,000
Mar. 9	45,000	45,000
Mar. 10	50,000	43,000
Mar. 11	30,000	45,000

LIVESTOCK RECEIPTS AT MAJOR MARKETS

Receipts at major livestock markets during the week ended March 6 were as follows:

AT 20 MARKETS, WEEK ENDED:	
Cattle	Hogs
Mar. 6	224,000 439,000
Feb. 28	214,000 425,000
1947	236,000 310,000
1946	249,000 321,000
1945	254,000 272,000

AT 11 MARKETS, WEEK ENDED:	
Cattle	Hogs
Mar. 6	357,000
Feb. 28	348,000
1947	342,000
1946	250,000
1945	224,000

AT 7 MARKETS, WEEK ENDED:	
Cattle	Hogs
Mar. 6	158,000 318,000
Feb. 28	154,000 301,000
1947	211,000 206,000
1946	174,000 219,000
1945	186,000 193,000

CANADIAN KILL

Inspected slaughter in Canada for week ended February 28 as reported by the Dominion Department of Agriculture:

CATTLE		HOGS	
Week Ended	Same Week	Week Ended	Same Week
Feb. 28	Last Year	Feb. 28	Last Year
Western Canada	12,570	12,774	
Eastern Canada	10,350	8,761	
Total	22,920	21,535	
Western Canada	49,406	30,958	
Eastern Canada	65,087	31,705	
Total	114,493	62,663	
SHEEP		PORK	
Western Canada	5,842	5,478	
Eastern Canada	4,404	6,914	
Total	10,246	12,392	

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, March 6, 1948, as reported to THE NATIONAL PROVISIONER:

CHICAGO

Armour, 1,272 hogs; Swift, 874 hogs; Wilson, 1,456 hogs; Agar, 6,717 hogs; Shippers, 3,178 hogs; Others, 2,027 hogs.
Total: 25,564 cattle; 2,202 calves; 26,524 hogs; 10,105 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,872	276	1,343	3,333
Cudahy	2,095	270	682	2,490
Swift	2,486	688	1,890	7,850
Wilson	2,415	268	1,246	2,095
Central	573	84
C.S.P.	208
Others	4,633	126	2,454	5,015
Totals	16,577	1,712	7,615	21,392

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	7,217	11,668	6,833	...
Cudahy	4,860	6,920	4,579	...
Swift	5,187	9,327	8,582	...
Wilson	3,359	4,651
Others	...	9,201

Cattle and calves: Eagle, 32; Greater Omaha, 194; Hoffman, 90; Rothchild, 405; Roth, 321; Kingan, 1,364; Merchants, 29.
Totals: 22,998 cattle and calves, 41,767 hogs and 19,094 sheep.

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,504	1,133	12,318	2,082
Swift	3,755	1,850	12,733	2,140
Hunter	1,659	...	3,809	134
Hell
Krey	552	...
Laclede	1,594	...
Siefel	512	...
Others	3,438	328	4,406	413
Shippers	2,015	1,965	15,044	...
Totals	13,371	5,270	51,741	4,789

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	3,051	468	10,880	9,984
Armour	2,682	307	7,731	4,428
Others	3,699	256	3,629	413
Totals	9,432	1,031	20,240	14,825

Does not include 25 cattle, 5,919 hogs and 2,407 sheep bought direct.

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy	3,721	43	11,545	2,833
Armour	3,346	30	12,393	3,600
Swift	2,881	78	5,643	2,981
Others	326	3	6	...
Shippers	13,582	41	13,192	2,117
Totals	23,856	204	42,779	11,551

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	985	329	2,527	3,761
Gaggen
Belm	200
Denna
Ostertag	55	...	41	...
Dold	109	...	545	...
Snodgrass	27	...	32	...
Evel	644
Pioneer
Others	401	...	229	48
Totals	2,421	329	3,374	3,809

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	1,497	269	1,607	404
Wilson	1,318	329	1,804	115
Others	214	4	468	...
Totals	3,029	602	3,879	519

Does not include 24 cattle, 243 calves, 3,964 hogs and 517 sheep bought direct.

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	284
Kahn's
Lorenz	609	...
Meyer
Schlechter	181	118	...	31
Schroth	140	5	2,466	...
National	214
Others	2,214	1,052	9,554	60
Totals	2,749	1,175	12,629	375

Does not include 1,438 cattle and 985 hogs bought direct. Market shipments for the week were 484 calves, 698 hogs and 220 sheep.

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	4,088	3,505	8,744	2,934
Bartusch	703
Cudahy	874	1,714	...	1,169
Rifkin	766	21
Superior	1,764
Swift	5,320	4,452	23,258	2,147
Others	1,418	2,184	8,871	4,958
Totals	15,539	11,876	40,873	11,208

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	469	756	1,515	1,703
Swift	401	787	1,921	2,784
Blue
Bonnet	226	5	850	9
City	426	15	342	...
Rosenthal	16	5	...	202
Totals	1,538	1,568	4,628	4,698

TOTAL PACKER PURCHASES

	Week ended Mar. 6*	Prev. week	Cor.
Cattle	135,074	129,785	165,990
Hogs	266,049	275,640	185,921
Sheep	108,155	92,165	122,888

*Does not include Denver.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Mar. 4	5,890	553	9,025	4,206
Mar. 5	1,744	575	8,513	2,546
Mar. 6	281	34	8,894	282
Mar. 8	13,963	1,075	15,937	4,053
Mar. 9	8,460	1,012	8,004	5,701
Mar. 10	7,615	796	8,216	5,430
Mar. 11	4,000	600	16,000	3,700
so far	33,938	3,484	48,157	18,806
Wk. ago.	36,189	2,372	49,316	17,324
1947	40,941	4,219	31,883	15,150
1946	39,176	3,042	48,288	24,916

*Including 324 cattle, 554 calves, 12,467 hogs and 5,242 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Mar. 4	2,151	60	263	1,631
Mar. 5	605	41	747	1,868
Mar. 6	127	210
Mar. 8	3,835	...	1,586	895
Mar. 9	2,854	108	1,077	2,014
Mar. 10	3,561	50	265	762
Mar. 11	1,700	50	500	1,500
Wk. ago.	11,950	208	4,438	5,171
Wk. ago.	12,331	237	2,431	7,196
1947	14,762	341	1,306	5,954
1946	21,518	970	6,064	4,318

MARCH RECEIPTS

	1948	1947
Cattle	72,152	73,733
Calves	6,465	7,979
Hogs	109,880	73,830
Sheep	29,018	25,485

MARCH SHIPMENTS

	1948	1947
Cattle	24,976	26,285
Hogs	7,743	4,214
Sheep	14,443	7,839

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers week ended Thursday, March 11, 1948:

	Week ended Mar. 11	Prev. week
Packers' purch.	36,984	35,064
Shippers' purch.	5,185	5,662
Total	42,169	40,726

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets for the week ending March 4:

	Cattle	Calves	Hogs	Sheep
Los Angeles	7,400	1,050	1,750	475
No. Portland	2,040	250	1,000	400
San Francisco	1,050	153	1,100	140

BUFFALO KILL

USDA figures for local slaughter at Buffalo for January, 1948 are as follows: Cattle 7,241; calves, 2,875; hogs, 2,946, and sheep, 7,033.

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

WESTERN DRESSED MEATS

	Carcasses
STEER AND HEIFER:	
Week ending Mar. 6, 1948	11,879
Week previous	10,986
Same week year ago	12,885

	Cow
Week ending Mar. 6, 1948	1,851
Week previous	2,659
Same week year ago	4,192

	Bull
Week ending Mar. 6, 1948	633
Week previous	530
Same week year ago	326

	Veal
Week ending Mar. 6, 1948	12,374
Week previous	13,076
Same week year ago	14,797

	Lamb
Week ending Mar. 6, 1948	43,836
Week previous	45,462
Same week year ago	51,812

	Mutton
Week ending Mar. 6, 1948	1,002
Week previous	2,163
Same week year ago	4,068

	Hog and Pig
Week ending Mar. 6, 1948	1,045
Week previous	3,217
Same week year ago	2,778

	Pork Cuts
Week ending Mar. 6, 1948	2,214,098
Week previous	2,453,843
Same week year ago	1,951,745

	Beef Cuts
Week ending Mar. 6, 1948	135,703
Week previous	165,908
Same week year ago	386,451

	Veal and Lamb
Week ending Mar. 6, 1948	6,286
Week previous	1,130
Same week year ago	8,987

	Lamb and Mutton
Week ending Mar. 6, 1948	2,576
Week previous	4,597
Same week year ago	62,412

WEEKLY INSPECTED SLAUGHTER

Inspected slaughter of livestock at 32 centers for the week ended March 6, as reported by the USDA, showed an increase for cattle, hogs and sheep but a decrease for calves.

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City	7,147	9,032	33,778	39,071
Baltimore, Philadelphia	5,690	1,786	22,988	1,138
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis	14,018	5,511	58,501	6,216
Chicago, Elburn	25,673	9,265	75,601	17,775
St. Paul-Wis. Group	22,857	33,212	95,113	11,781
St. Louis Area	12,859	6,460	71,189	9,711
Sioux City	10,645	229	27,176	10,318
Omaha	19,979	618	47,734	21,821
Kansas City	15,294	3,100	36,749	21,181
Iowa and So. Minn.	19,447	6,073	185,752	36,946
SOUTHEAST				
Atlanta	4,764	2,657	20,911	...
SOUTH CENTRAL WEST				
Dallas	17,400	4,313	52,403	27,243
ROCKY MOUNTAIN				
Denver	8,694	442	12,075	22,385
PACIFIC				
San Francisco	24,252	5,193	22,451	32,622

WATCH THIS COLUMN FOR WEEKLY SPECIALS

Barliant and Co. list below some of their current machinery and equipment offerings, for sale, available for prompt shipment unless otherwise stated, at prices quoted F.O.B. shipping points, subject to prior sale.

Write for Our Weekly Bulletins.
Rendering

- NO.
- 6598-EXPELLER: NEW Duo, magnetic separator, tempering box, drag elevator, 40 HP motor, immediate shipment \$10,500.00
- 6546-EXPELLERS: (2) Anderson Duo, each with 40 HP motor, magnetic separator, motor generator, drag elevator, tempering apparatus, installed 1947, prac. new, ea. 8,750.00
- 6545-EXPELLERS: (2) Anderson Super Duo, twin motors, 40 and 30 HP, all accessories, one magnetic separator and motor generator set for the pair, prac. new, installed 1947, ea. 11,250.00
- 6465-HYDRAULIC PRESSES: (3) NEW, Globe 500-ton, complete with pump, lubricator, governor, all gauges, fittings, ea. 6,975.00
- 1-HYDRAULIC PRESS: NEW, Dupps, 150-ton, with pump and all fittings 3,000.00
- 4274-COOKER: French Oil 30", vertical, for wet or dry rendering, with or without internal pressure, cap. 2450# raw material, exc. cond. 700.00
- 6594-DRY RENDERING COOKERS: (2) NEW Globe 5x12, 25 HP motors and starters, with Globe percolators, each 7,600.00
- 6430-DRY RENDERING COOKERS: (2) NEW Richmond 5x12, with 30 HP motors and starters, ea. 6,250.00
- 5950-DRY RENDERING COOKER: French Oil 4x10, 15 HP motor, 2,000.00
- 1-ENTRAIL WASHER: NEW, Globe 30"x16'0", with motor and starter. 1,700.00
- 6422-HOG: NEW, Diamond #35, with 40 HP motor and starter, Korfund shock absorber base. 3,850.00
- 6591-ROTCUT: #621, complete with 3 & 40 HP motors and starter. 3,300.00

Smokehouse & Sausage

- 6444-VACUUM MIXER (1): Buffalo #4, less 10 HP motor, exc. cond. \$ 1,250.00
- 6476-LOAF STUFFER (1): Mepaco, stainless, little used. 485.00
- 6458-BACON SLICER (1): U.S. 150-B, factory reconditioned and guaranteed 850.00
- 6410-BACON SLICER (1): U.S. Heavy Duty 2,200.00
- 6447-SILENT CUTTER (1): Buffalo #43-T, reconditioned, guar. 1,100.00
- 6504-TROLLEY & SMOKESTICK WASHER (1): NEW, Mepaco, similar Globe #551 with 3 HP motor 900.00
- 6505-BACON FORMING PRESS (1): NEW, never used Anco #800, with 7 1/2 HP motor, approx. 20% discount 4,000.00
- 6599-SILENT CUTTER: Buffalo #60, 600# cap., no motor. 2,750.00
- 6467-MIXER: Boss #30, with motor, guar. 650.00
- 6472-HAM MOLD WASHER, with motor, 3 brushes, exc. cond. 150.00
- 6468-ICE CRUSHER, Little Giant model M190M, with motor, guar. excel. cond. 125.00

Refrigeration

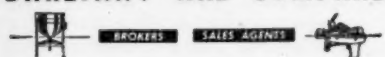
- 6514-AMMONIA COMPRESSORS (10): York 3x3, 2 HP motors, self contained, V-belt, ea. \$ 165.00
- 6459-AMMONIA COMPRESSORS (2): NEW, Ingersoll-Rand, 9x11, complete with 75 HP motors, both. 8,900.00
- 6541-BRINE SPRAY UNIT: Buffalo #434, 30,000 BTU per hr. 600.00
- 5166-FLAKE ICER: York, 1 ton cap., per day, never used 1,650.00

Miscellaneous

- 6602-KETTLES: S.J., 80 gal., stainless clad, ea. \$ 150.00
- 6601-KETTLES: S.J., 100 gal., Groen, stainless clad, ea. 175.00
- 6600-Carload CURING VATS: 1500# cap., good cond., ea. 20.00

Telephone, Wire or Write if interested in any of the items above, or in any other equipment. Your offerings of surplus and idle equipment are solicited.

BARLIANT AND COMPANY



7070 N. CLARK ST. • CHICAGO 26, ILL. • SHELDRAKE 3313

SPECIALISTS

In Used, Rebuilt and New Packing House Machinery, Equipment and Supplies

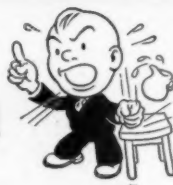
—CLASSIFIED ADVERTISING—

Undisplayed/set solid. Minimum 20 words \$4.00; additional words 20c each. "Position wanted," special rate: minimum 20 words \$3.00, additional words 15c each. Count address

or box numbers as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed, \$8.25 per inch. Contract rates on request.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

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No matter what you may want or need, your message will reach the entire packing industry in this section. Why not see for yourself by advertising on this page? You appeal directly to interested prospects.

GET ACTION—USE

NATIONAL PROVISIONER "CLASSIFIEDS"

MISCELLANEOUS

Pork Packers Attention!

Progressive sausage manufacturer with wide distribution has plans which include aggressive selling of all smoked meats and pork cuts. We are interested in a connection that will be dependable and one that can give us a consistently good product at a competitive price.

We will guarantee minimum quantities and give an estimate of maximum requirements.

For further particulars and interview regarding details, address Box W-530, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

BUSINESS OPPORTUNITIES

CATTLESWITCHES WANTED: Please write or call KAISER-REISMANN CORP., 230 Java Street, Brooklyn 22, N. Y. Phone EVERgreen 9-5953.

GOVERNMENT meat processor in south seeks custom slaughtering arrangement with northern concern. W-521, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

LIVE STOCK BUYER

Would like to buy in northern Ohio and southern Michigan direct for packer. Country and auction sales. Years of experience. W-532, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CLAIM COLLECTION ON DEAD, MISSING, CRIPPLED ANIMALS AND SHRINKAGE AGAINST ALL CARRIERS AND FREIGHT BILL AUDITING. NO COLLECTION, NO CHARGE.

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Essential "Pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.

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HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

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SAMI S. SVENDSEN

407 SO. DEARBORN ST., CHICAGO 5, ILL.

EQUIPMENT FOR SALE

ICE MACHINES FOR SALE

- York—6 1/2 x 6 1/2 Model D8, Serial #160000, 30 HP motor \$2,350.00
- York—6x6 Model D6, Serial #42731 complete with 30 HP motor and condenser. 2,250.00
- York—4x4 Model Y26, Serial #36964, self-contained unit with 10 HP motor 900.00
- York—9x9 Model Y15 with 40 HP motor. 1,800.00
- Frick—7x7, Serial #19029 with 35 HP motor, 5 V-belt drive. 1,650.00
- Lippman—4 1/2 x 5, self-contained unit with 7 1/2 HP motor. 750.00
- Carrier—Freon, Model 7K4, 5 HP, 2 speed motor, 4 cylinder V-belt drive complete with 2 HP blower. 850.00

Carrier—Freon, Model 5615-O-WF, 15 HP self-contained unit, 550 rpm (4 available) 1000.00

Aaron Equipment Co.

Offices and Warehouse

1347 S. Ashland Ave., Chicago 8, Ill.
CHEsapeake 5300

Meat Packers—Attention

FOR SALE: 1-Anco Continuous Screw Cracking Press, installed one year; 1-Hottmann #24 Mixer, 600# capacity, requires 40 HP, jacketed trough; 1-Enterprise #106 Meat Grinder, belt driven; 3-Mechanical Dryers, 5'x12'; 1-Cast Iron 2000 gallon jacketed agitated Kettle; 12-Stainless jacketed Kettles, 30, 40, 60, 80 gallons; 30-Aluminum jacketed Kettles, 20, 40, 60, 80, 100 gallon; 2-Allbright-Nell 4x9' Lard Roller; 1-Brecht 1000# Meat Mixer. Send us your inquiries.

WHAT HAVE YOU FOR SALE?

CONSOLIDATED PRODUCTS CO., INC.
14-19 Park Row, New York City, N. Y.

For Immediate Delivery from Stock

800# Boss Meat Mixer with 10 HP motor
Silent Cutter Boss 36" Bowl with 20 HP motor
Silent Cutter Buffalo 43A and other sizes
Rotary Cutter with 21-20" Round Blades
Bacon Slicers; Hottmann Mixers; Stuffers; Tanks; Grinders; Retorts; Hammer Mills; Stainless Kettles. We buy & sell single items & complete plants.

NEWMAN TALLOW & SOAP MACHINERY CO.

1051 W. 35th St., Chicago 9, Ill.

CATTLE KILL EQUIPMENT

2 "Cash" Captive Bolt Pistols

Complete with Extra Parts

Liberal Supply Ammunition

Inquiries Invited.

FS-531

THE NATIONAL PROVISIONER

407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Two No. 4 Griffith motor driven pickle pumps. Used but in good condition. FS-533, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Three new Jamison track freezer doors, size 4 ft. x 9 ft., priced right for quick sale. FS-534, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: 1947 GMC 1 1/2 ton refrigerated truck. In excellent condition. For further information inquire Waterloo Sausage Company, Waterloo, Wisconsin.

FOR SALE: One steam jacketed kettle, 30 gallons. Best offer. FS-535, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

FOR SALE: 1, Maple, Style J packinghouse block. 84x48x36 (never uncured) \$690.00. Asman Packing Co., Marysville, Ohio.

CLASSIFIED ADVERTISING

POSITION WANTED

MEAT EXECUTIVE

With practical working knowledge all phases hotel supply field, having outstanding record of organization and management, desires suitable connection with established company. Prefer south or west. W-324, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SUPERINTENDENT: Now employed desires to make a change. Have full knowledge of all packing plant operations. Can furnish best of references. 30 years' experience. W-525, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANT SUPERINTENDENT: Practical, experienced—hog slaughtering—cutting—processing—manufacturing. Complete knowledge production costs, yields. W-526, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

EXPERT SAUSAGE MAKER: Broad experience on specialties, loaf goods, curing and smoking hams, bacon, etc. now available. W-500, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

Manufacturer's Representative

A new distribution policy of ALUMI-LUG, the unitary aluminum delivery container, allows us to negotiate with several additional men to represent us as direct manufacturer's representatives in various meat packing and wholesale distribution centers. If you are the aggressive and resourceful type, well known and with a following among the packers and wholesalers in your home territory, we want to hear from you. Please give full details: replies will be treated in the strictest confidence. J. M. GORDON COMPANY, 756 South Broadway, Los Angeles 14, California.

CASING MAN

Experienced hog and beef casing man to take charge of processing, grading and selecting. Capable of producing quality merchandise and maintaining uniformity. Good opportunity for right man. Give complete history, with references as to past employment, in first application. W-499, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Foreman, Curing and Smoked Meats Department

Medium sized plant in Indiana. Good salary and working conditions. Give the following information: Experience, family status, age, etc. Write Box No. W-513, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MANAGER WANTED

Alert, aggressive and well experienced manager wanted for mid-south packing plant with capacity of 1000 hogs and 300 cattle weekly. Give experience and references. Address W-518, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MANAGER WANTED

Experienced manager to operate rendering plant in Illinois, outside of Chicago, handling butcher shop and packing house bones, fats, offal. Give experience, age, etc. Address W-422, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Superintendent for a medium sized packing plant in the Pittsburgh, Penn. area, who is thoroughly experienced in the following departments: Slaughtering, cutting, sausage manufacturing, curing, edible and inedible rendering and casing. Write W-517, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: An experienced sausage man capable of running sausage department that puts out top quality merchandise. Must have references. Will pay good wages and commission. W-514, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Office manager who understands wholesale and retail meat packing operations. Near Detroit, Michigan. Write full details regarding qualifications to W-519, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMEN: To call on meat packers, sausage kitchens to sell full line of seasonings, cures, emulsifiers, specialties. Two established territories now open. Those qualified must have experience selling seasonings. Salary, expense, and bonus. W-512, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANTS FOR SALE

FOR SALE: An abattoir plant located in the southeast section of the borough of Shenandoah, Penna., and accessible by the tracks of the Lehigh Valley railroad and perfect approach for heavy trucks. Will be sold at a very reasonable price to an interested party to operate.

The plant embraces substantial brick buildings. The machinery is geared for either steam or electric power, both of which are available. The plant has facilities and equipment for caring for the killing of 150 hogs and 10 cattle per hour. Two sausage kitchens with sufficient smokehouses and coolers to produce a tremendous amount of sausage.

In addition to the foregoing, a modern ice manufacturing plant and garage are included. The plant is now operating on a restricted basis due to lack of working capital.

Write or wire Box F8-522, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PACKING PLANT AUTOMATIC FREEZER PLENTY LIVESTOCK IN THE HEART OF OHIO

WYANDOT PACKING HOUSE

NEVADA, OHIO

PHONE 2311

FOR SALE

New government inspected slaughtering and boning plant. 90 miles from New York city, located in large Pennsylvania city, doing one million annually. Capacity 400 cattle or 1200 calves, and 100-000 lbs. boneless meat weekly. Plenty of local cattle, cheap labor. Railroad siding available. Must be sold due to owner's illness. F8-516, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

MEAT CANNING plant for sale. Fully equipped. Ideal for any meat or poultry items. Plant now operating. Located in Chicago. Early occupancy. F8-480, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Slaughter house containing 6x6 York ice machine, boiler, coolers, 10 room house, lot 45x150. 2524 Dulany St., Baltimore 23, Maryland.

HELP WANTED

PLANT SUPERINTENDENT

For modern medium sized packing plant in thriving southern city. Must have working knowledge of all phases of plant operation. Permanent position. Excellent opportunity. Good starting salary and later increases. Evangeline Packing Co., Lafayette, Louisiana. John B. Felmet, Jr., manager.

WANTED: Eastern representative for Chicago brokerage firm, to contact packers, wholesalers and sausage manufacturers. Experience preferred but not necessary. State references. W-528, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMAN: Well known New York city meat and poultry company desires salesman having following among hotels, restaurants, clubs covering Philadelphia, Atlantic City, Baltimore, Washington, etc. Salary, bonus. W-529, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

FOREMAN

Beef plant in Chicago seeks foreman for slaughtering operations. State age and previous experience. W-515, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EQUIPMENT FOR SALE

NEW SLAUGHTERING FLOOR EQUIPMENT

Jordan Jr. dehairers, 60 to 100 per hour, hand power

Hog scalding tubs, steel, any length.

Gambrelling tables, all steel, any length.

Rendering Department

Jordan cookers, new, 4'x10', 4'x7' & 3'x5', quick delivery.

Sausage Department

Boss, #30 mixer, complete with 10 HP motor \$750.00
100# air stuffer, complete with new air compressor 550.00
1—Buffalo, #27 silent cutter, complete with 5 HP motor 500.00
Grinder, #51 all complete with 5 HP motor 300.00
Grinder, Sanders, 2 way cut, complete with 15 HP motor 750.00
Grinder, 1/2 HP 90.00
Grinder, 1 HP, Cole 95.00
Grinder, 1/2 HP, Hobart, extra heads for sauerkraut cutting, grindstone and coffee grinding 75.00
Stainless steel sausage stuffer table 10' long on straight, 2' extension 3'10" wide turned up 1", pipe frame, price 190.00

Slicers

Hand power, US, 13" knife.
Hand power, US, latest model, latest type grip \$ 90.00
Hand power, US, 14" stainless steel blade, old style 35.00
Globe, electric #9680 90.00
National Electric 70.00

Miscellaneous

Electric bottle and jar washer 50.00
Deepwell, belt driven pump 100.00
Water pump, triple action plunger complete with 5 HP motor 350.00
Pump, brine, all bronze fitted complete with 2 HP motor 125.00
Scales, new high and shallow frame track.
Scales, new 600# capacity 1/4 beam.
Scale, Krom, 24" dia. dial face, 150# on dial, pan 30" dia. 7" deep 125.00
Scale, 9" dial face, 50 lb. x 1/2, 3 times, scoop, 23 x 33 x 12 deep 45.00
Bake oven, revolving, new system, 6 trays 150.00
Electric fat cube machine, Buffalo, complete with motor 350.00
Belt drive fat cube machine, Boss 100.00
Gas fired rendering kettle, 50 gal. capacity 50.00
New gas fired chicken pickers and scalders.
Stainless steel steam jacketed kettles, 125 gal. 175.00
60 gallon 90.00
40 gallon 70.00
Offal truck 4 station. 100 hooks, price 60.00
New ammonia receivers 48"x24" \$60.00, 60"x11" \$60.00, 120"x14" \$100.00, 96"x16" \$90.00, 72"x11" 65.00
Beef boning table, stainless steel and maple board top, stainless steel high back 15' long, price 285.00

THE R. E. JORDAN COMPANY

Designers and Manufacturers of

Machinery - Equipment - Engineering

New and Used

For the Meat Packing Industry

416-418 West Camden Street

Baltimore 1, Maryland

Meat and Gravy

Food Production and processing have been subjects of postage stamp design in many parts of the world, according to *Food Manufacture* (British). Among stamps featuring food are British Guiana and Jamaica, sugar cane; Guadeloupe, sugar refining; Switzerland, cheese, and New Zealand, butter.



Fine legal point of the corpus delicti advanced by a British defendant sentenced for killing a pig without a license: "I ain't saying nothing. You've found the stuff—that is all there is about it. You ain't found the body."



If you think you are as cool as a cucumber, guess again, the *Farm Journal* advises. Dr. Albert F. Yeager, University of New Hampshire horticulturist, has been taking cucumbers' temperatures. He reports that at times cukes are 20 degs. hotter under the skin than the temperature of the surrounding air. If you want to be as cool as something, be as cool as a squash. Dr. Yeager found squash were 8 degs. cooler under the skin than the air around them.



The Aviation Commission of tiny Columbus, Ind., recently reported that the city's airport had earned \$4,225 during 1947. The revenue came from the sale of soybeans grown on the edges of the airfield.



The body building benefits of a diet built around meat were well demonstrated recently, much to the chagrin of a well known Broadway producer. After securing the use of a small theatre for rehearsals of his new musical comedy, the producer discovered there were no nearby eating places and so ordered his stage manager to supply free lunches for the cast. The fare at first was sumptuous—steaks, chops, thick ham sandwiches—but after a week of watching the weight gains of the once shapely chorus girls, the producer ordered a prompt switch to menus that were somewhat less appealing.



Take pity on the poor cow for she has corns too, says Dr. I. B. Nye, Fort Worth, Tex., veterinarian, who reported recently that corns often appear between the toes of cattle and are known in stockmen's lingo as "quitters." The heavier the animal the more severe its corns are likely to be.



Frozen whale meat is becoming increasingly popular as human food in many European countries, according to recent surveys.

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